

DINNERLY



Greek-Style Roasted Veggies & Shrimp with Tzatziki & Toasted Pita



30min



2 Servings

Wouldn't it be great to be on a Grecian beach, watching the waves with the Mediterranean sun shining down on your face? We can't exactly drop everything to make the trip right now, but at least we have this dish to tide us over. Savory roasted veggies and shrimp are dressed with a vinaigrette and creamy tzatziki over a nice and toasty pita. Basically a vacation in your mouth. We've got you covered!

WHAT WE SEND

- 1 red onion
- 2 plum tomatoes
- 2 zucchini
- 10 oz pkg shrimp ¹
- ¼ oz dried oregano
- 2 Mediterranean pitas ^{2,3,4}
- 4 oz tzatziki ^{5,6}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

TOOLS

- rimmed baking sheet

ALLERGENS

Shellfish (1), Sesame (2), Soy (3), Wheat (4), Milk (5), Tree Nuts (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 33g, Carbs 65g, Protein 37g

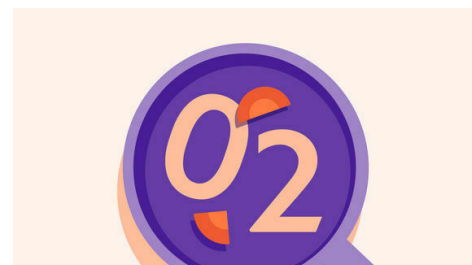


1. Prep veggies & shrimp

Preheat broiler with a rack in the upper third.

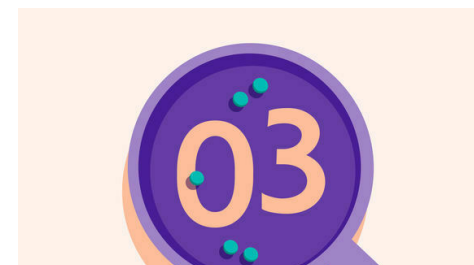
Cut **onion** into ½-inch thick rings. Quarter **tomatoes**. Trim ends from **zucchini** and cut into 1-inch spears.

Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**.



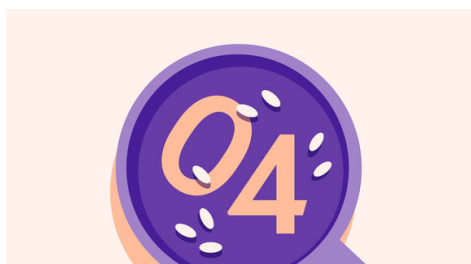
2. Broil veggies

On a rimmed baking sheet, toss **veggies** with **2 tablespoons oil**, **1 teaspoon oregano**, and **a generous pinch each of salt and pepper**. Broil on upper oven rack until tender, about 10 minutes.



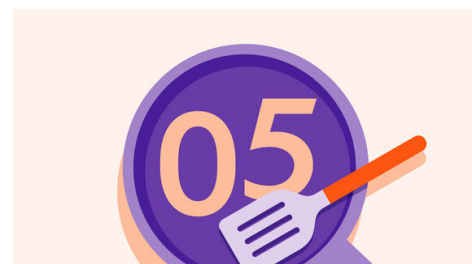
3. SHRIMP VARIATION

Add **shrimp** to baking sheet with **veggies** and continue to broil until veggies are browned and shrimp is cooked through, about 5 minutes more (watch closely as broilers vary).



4. Make vinaigrette

In a small bowl, whisk together **1 tablespoon oil**, **2 teaspoons vinegar**, and **½ teaspoon oregano**. Season to taste with **salt** and **pepper**.



5. Toast pitas & serve

Once **veggies and shrimp** are cooked, place **pitas** directly on upper oven rack and broil until lightly toasted, about 1 minute per side (watch closely as broilers vary).

Serve **pitas** topped with **roasted veggies and shrimp** and drizzled with **vinaigrette**. Spoon **tzatziki** over top. Enjoy!



6. Check us out!

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