



Jumbo Shrimp & Asparagus Foil Packets

with Lemon & Garlic Bread



30-40min



2 Servings

With easy prep and cleanup, foil packets bring relief to any weeknight. We quickly marinate sweet jumbo shrimp in a lemony-garlic marinade with smoked paprika, which imparts a rich BBQ flavor. Asparagus spears steam alongside, retaining all of the moisture and flavor in the packet. Freshly toasted garlic bread is the perfect crunchy side, while fresh parsley and a squeeze of lemon juice perk everything up.

What we send

- garlic
- ½ lb asparagus
- 1 lemon
- ¼ oz smoked paprika
- 10 oz pkg jumbo shrimp ³
- ¼ oz fresh parsley
- 2 mini French rolls ¹

What you need

- olive oil
- kosher salt & ground pepper
- butter ²

Tools

- microplane or grater
- aluminium foil or parchment
- rimmed baking sheet

Cooking tip

Bend the bottom of an asparagus stalk—it will break naturally where the fibers turn tough.

Allergens

Wheat (1), Milk (2), Shellfish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 370kcal, Fat 21g, Carbs 23g, Protein 28g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Finely chop **2 teaspoons garlic**; halve **1 large garlic clove** and reserve for step 6. Trim and discard tough bottom ends from **asparagus**.



2. Marinate shrimp

Into a medium bowl, finely grate **1 teaspoon lemon zest** and squeeze **1 tablespoon juice**; cut remaining lemon into wedges. To same bowl, whisk in **chopped garlic**, **½ teaspoon smoked paprika**, **1 tablespoon oil**, and **a generous pinch each of salt and pepper**. Rinse **shrimp** and pat very dry. Transfer to bowl with **marinade** and toss to combine.



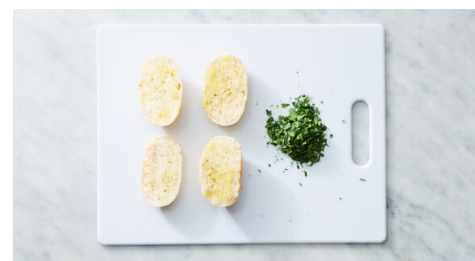
3. Build foil packets

Cut 2 pieces of foil or parchment into 12x20-inch rectangles, then lightly **oil** one side of each. Divide **shrimp** and **marinade** between packets. Arrange **asparagus** next to shrimp. Drizzle asparagus with **oil**; season with **salt** and **pepper**. Top each packet with **1 tablespoon butter**.



4. Seal packets & bake

Fold sides of foil or parchment over top and pinch edges to seal (leave room inside packets for air to circulate). Transfer packets to a rimmed baking sheet. Bake on center oven rack until **asparagus** is tender and **shrimp** is cooked through, 15–22 minutes.



5. Prep garlic bread

Meanwhile, finely chop **parsley** leaves and tender stems. Halve **rolls**, drizzle cut sides with **oil**, then season with **salt** and **pepper**. When packets have finished baking, remove from oven and let rest for 2 minutes (open carefully, they'll release steam). Switch oven to broil.



6. Toast bread & serve

Broil **rolls** directly on top oven rack, cut side up, until golden brown and toasted, 1–2 minutes per side (watch closely). Remove rolls from oven and rub with **cut side of reserved garlic clove**. Serve **shrimp and asparagus packets** with **garlic bread** alongside. Sprinkle **parsley** over top and pass **remaining lemon wedges** for squeezing over. Enjoy!