

DINNERLY



Shrimp Scampi Party Platter with Parmesan Crostini

 20-30min  2 Servings

Level up your dinner menu with this PremiYUM recipe! Does anything scream "party" like casually grazing on luscious shrimp and cheesy little toasts? We think not. Garlicky, lemony shrimp scampi and crostini coated in Parmesan butter know how to pack a punch in a bite-sized package. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- ¼ oz fresh parsley
- 1 lemon
- 2 (½ lb) pkgs shrimp ²
- 1 pkt crushed red pepper
- 1 pkt chicken broth concentrate
- 2 mini baguettes ^{3,4}
- ¾ oz Parmesan ¹

WHAT YOU NEED

- garlic
- 6 Tbsp butter ¹
- kosher salt & ground pepper
- olive oil

TOOLS

- microplane or grater
- large skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 520kcal, Fat 28g, Carbs 40g,
Protein 27g



1. Prep ingredients

Preheat broiler with a rack in the upper third.

Finely chop **1 tablespoon garlic**. Coarsely chop **parsley leaves and stems**. Into a small bowl, **zest half of the lemon** and squeeze in **half of the juice**.

Into a separate medium bowl, grate **Parmesan**, if necessary. Add **4 tablespoons butter** and set aside to soften until step 4.



4. Finish scampi, prep bread

To skillet with **broth** off heat, stir in **shrimp** and **lemon zest and juice**. Season to taste with **salt** and **pepper**.

Mash **Parmesan-butter mixture** with a fork; season with **a pinch each of salt and pepper**. Slice **bread** on a diagonal into ½-inch thick slices.



2. Cook shrimp

Rinse **shrimp**, then pat very dry; season with **salt** and **pepper**.

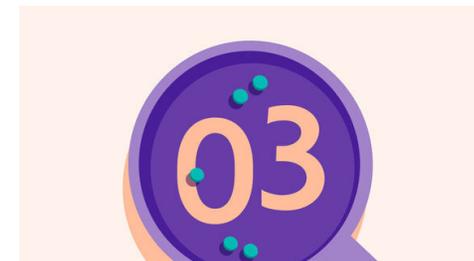
Heat **1 tablespoon oil** in a large skillet over high until shimmering. Working in batches, add shrimp in an even layer; cook, stirring, until pink and turning lightly golden in spots, about 2–3 minutes (add more oil, as needed). Transfer to a plate.



5. Make crostini & serve

Transfer **bread** to a rimmed baking sheet and lightly brush both sides with **oil**. Broil on upper oven rack until lightly golden, 1–2 minutes. Flip and brush **Parmesan butter** over top. Broil until cheese is just melted and golden, 1–3 minutes (watch closely as broilers vary).

Serve **Parmesan crostini** with **shrimp scampi**, **parsley**, and **more red pepper** over top, if desired. Enjoy!



3. Start scampi

To same skillet, add **chopped garlic**, **1 tablespoon oil**, and **½ teaspoon crushed red pepper** (use more or less depending on heat preference). Cook over medium heat, stirring occasionally, until garlic is just starting to turn golden, 1–3 minutes. Add **broth concentrate** and **½ cup water**, stirring to combine. Bring to a simmer. Stir in **2 tablespoons butter** until melted.



6. Check us out!

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