



Shrimp Souvlaki Platter

with Pita & Greek Salad



under 20min



2 Servings

This 20-minute recipe is fast and delicious. Plump shrimp is seasoned with garlic and dried oregano, then quickly broiled until hot and slightly crisp in spots. We serve the shrimp on a toasted pita and alongside a romaine salad with cucumbers and tomatoes. The beauty of this souvlaki platter? You can eat it with your hands or fork and knife—either way, it's a perfect bite.

What we send

- 1 cucumber
- garlic
- 1 plum tomato
- 10 oz pkg shrimp ³
- ¼ oz dried oregano
- 1 oz Kalamata olives
- 1 romaine heart
- 2 Mediterranean pitas ^{2,4,5}
- 2 (1 oz) sour cream ¹

What you need

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

Tools

- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 680kcal, Fat 38g, Carbs 55g, Protein 35g



1. Prep ingredients

Preheat broiler with a rack 6 inches from heat source. Peel **cucumber**, halve lengthwise, spoon out the seeds, and thinly slice crosswise into half-moons. Finely chop **1 teaspoon garlic**. Core **tomato**, then cut into ½-inch pieces.

Rinse **shrimp** and pat very dry.



2. Make vinaigrette & salad

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar** and **¼ teaspoon each of dried oregano and chopped garlic**. Season to taste with **salt** and **pepper**. Add **olives** (remove any pits, if necessary), **tomatoes**, and **cucumbers** to **vinaigrette**. Halve **romaine** lengthwise, then cut into 1-inch pieces; discard end. Add romaine to bowl, but do not toss.



3. Broil pitas

Rub **pitas** lightly with **oil**. Broil directly on the top oven rack until lightly golden in spots, about 1 minute per side (watch closely as broilers vary). Drizzle lightly with **oil**, then sprinkle with **salt**. Stack and wrap pitas in foil to keep soft and warm.



4. Broil shrimp

On a rimmed baking sheet, combine **remaining garlic**, **¼ cup water**, **2 tablespoons oil**, **1 teaspoon dried oregano**, and **a generous pinch of pepper**. Add **shrimp** and toss to coat, spreading into an even layer. Broil on top oven rack until just curled and pink, stirring halfway through, 4-5 minutes total. Remove from oven and drizzle with **1½ teaspoons vinegar**.



5. Toss salad & finish

Toss **salad**, then season to taste with **salt** and **pepper**. Serve **shrimp** on **toasted pita** with **sour cream** dolloped over top and **Greek salad** alongside.



6. Serve

Enjoy!