



## Herb Baked Jumbo Shrimp Casino

with Roasted Carrots & Green Beans

 20-30min  2 Servings

Everyone's a winner when diving into a plate of clams casino. Here, we've taken lots of inspiration from that old school classic, but instead of unwieldy clams, we've used sweet jumbo shrimp. Buttery, herb-seasoned bread crumbs coat the shrimp for for a bit of crunch in each bite. Since the roasted veggies cook in the oven as you work on the shrimp, the whole meal comes together before you know it.



## What we send

- 6 oz carrots
- ½ lb green beans
- 1 Portuguese roll <sup>3</sup>
- ¼ oz fresh parsley
- garlic
- 1 lemon
- 10 oz pkg jumbo shrimp <sup>2</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- butter <sup>1</sup>

## Tools

- rimmed baking sheet
- microplane or grater
- small baking dish

## Allergens

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

## Nutrition per serving

Calories 440kcal, Fat 28g, Carbs 26g, Protein 27g



### 1. Prep vegetables

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **carrots**, then trim ends, and cut lengthwise into ½-inch thick wedges. Trim ends from **green beans**.

On a rimmed baking sheet, toss carrots and green beans with **1 tablespoon oil** and season with **salt** and **pepper**.



### 2. Roast vegetables

Roast **vegetables** on lower oven rack until tender and golden in spots, about 25 minutes.



### 3. Prep breadcrumbs

Meanwhile, cut **roll** in ¼-inch thick slices, then break each slice into ¼-inch pieces to make coarse breadcrumbs. Finely chop **parsley stems and leaves**. In a medium bowl, combine **breadcrumbs**, **2 tablespoons butter**, and **half of the parsley**. Use your fingers to work butter into breadcrumbs until evenly coated. Season with **salt** and **pepper** and set aside until step 5.



### 4. Bake shrimp

Finely grate **1 large garlic clove** and **½ teaspoon lemon zest**. Rinse **shrimp**, then pat dry and transfer to a small baking dish.

Toss shrimp with grated garlic, lemon zest, and **1 tablespoon oil**; season with **salt** and **pepper**. Bake on upper oven rack until shrimp are firm, curled, and just cooked through, about 8 minutes.



### 5. Broil topping

Remove baking dish from oven. Switch oven to broil.

Top **shrimp** with **breadcrumb mixture**. Broil shrimp on upper oven rack until breadcrumbs are deep golden brown and a little crispy, 1-3 minutes (watch closely as broilers vary).



### 6. Finish & serve

Squeeze **2 teaspoons lemon juice** directly onto **vegetables** on baking sheet; add **remaining parsley** and **a drizzle of oil** and toss to combine. Season to taste with **salt** and **pepper**. Cut **any remaining lemon** into wedges.

Serve **shrimp** with **vegetables** alongside, and with **lemon wedges** for squeezing over. Enjoy!