



Speedy Scampi-Style Shrimp

with Cheesy Grits & Arugula Salad



under 20min



2 Servings

Shrimp scampi is a classic, and for a good reason. It's hard to beat the flavors of fresh garlic, oregano, and lemon, especially when sweet shrimp are tossed into the mix. We serve this scampi over cheesy quick-cooking grits, with a peppery arugula salad on the side.

What we send

- 2 (¾ oz) pieces fontina ⁷
- 10 oz pkg shrimp ²
- garlic (use 2 large cloves)
- ¼ oz fresh oregano
- 1 lemon
- 1 pkt shrimp broth concentrate ²
- 3 oz grits
- 3 oz baby arugula

What you need

- red wine vinegar (or apple cider vinegar) ¹⁷
- olive oil
- kosher salt & ground pepper
- butter ⁷

Tools

- small saucepan
- medium skillet

Allergens

Shellfish (2), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 30g, Carbs 39g,
Proteins 29g



1. Prep ingredients

Bring **2 cups water** to a boil in a small saucepan. Cut **all of the fontina** into ½-inch pieces. Pat **shrimp** dry, then season all over with **salt and pepper**; set aside until step 6.



4. Cook cheesy grits

Stir **grits** and **a pinch of salt** into boiling water. Cover partially to prevent spattering, then reduce heat to medium and cook, stirring occasionally to prevent sticking, until grains are tender, 5–7 minutes. Stir in **cheese** and **1 tablespoon butter**. Season to taste with **salt and pepper**. Remove from heat and cover until cheese is fully melted.



2. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Pick **2 teaspoons oregano leaves** from stems, discarding stems. Use **half of the lemon** to squeeze **1 tablespoon lemon juice** into a small bowl, then cut the remaining half into wedges. Stir **shrimp broth concentrate** and **¼ cup water** into lemon juice.



5. Start scampi sauce

Heat **1 tablespoon each of butter and oil** in a medium skillet over medium-high. Once butter melts, add **remaining chopped garlic**, **1 teaspoon of the oregano**, and **a pinch each of salt and pepper**, and cook, stirring, until fragrant, 20–30 seconds. Add **broth mixture** and bring to a boil.



3. Make salad dressing

In a medium bowl, stir to combine **¼ teaspoon of the garlic**, **1 tablespoon oil**, and **½ tablespoon vinegar**. Season to taste with **salt and pepper**. Set dressing aside until step 6.



6. Cook shrimp & serve

Add **shrimp** to skillet with **scampi sauce**. Simmer over medium-high heat, stirring occasionally, until **shrimp** are pink and cooked through, 3–4 minutes. Add **arugula** to **dressing** and toss to coat. Stir **grits** to loosen. Serve **shrimp scampi** over **cheesy grits** and sprinkle with **remaining oregano**. Serve **lemon wedges** for squeezing. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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