

# DINNERLY



## Fast! Creamy Skillet Tuscan Shrimp

with Cheesy Garlic Bread



ca. 20min



2 Servings

Enjoying a creamy Tuscan dish shouldn't require a passport — nor should it take a lot of time to create at home. Luckily, you don't have to worry about either for this recipe. It's quick and easy, with very little prep and almost no chopping, making it the ideal weeknight (or any night) dish. Cook your veggies and shrimp all in one skillet while the cheesy garlic bread browns to perfection in the oven.



### WHAT WE SEND

- ¾ oz Parmesan <sup>7</sup>
- 2 mini French rolls <sup>1</sup>
- 3 oz baby spinach
- 1 pkg grape tomatoes
- 3 oz mascarpone <sup>7</sup>
- 10 oz pkg shrimp <sup>2</sup>

### WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

### TOOLS

- microplane or grater
- rimmed baking sheet
- medium skillet

### ALLERGENS

Wheat (1), Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

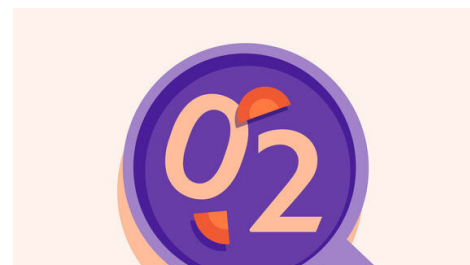
### NUTRITION PER SERVING

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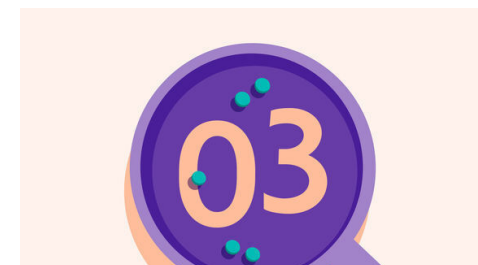
#### 1. Prep shrimp & Parmesan

Rinse shrimp, then pat very dry. Season with a pinch each of salt and pepper. Finely grate Parmesan.



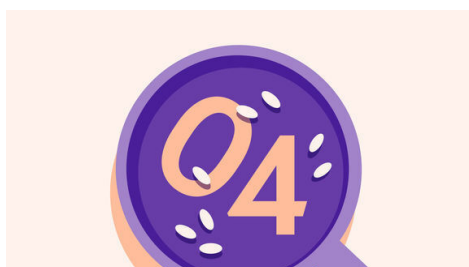
#### 2. Prep garlic bread

Halve rolls horizontally; place, cut side up, on a piece of foil or a rimmed baking sheet. Halve 1 large garlic clove and rub onto cut side of rolls. Drizzle with olive oil. Sprinkle Parmesan on top.



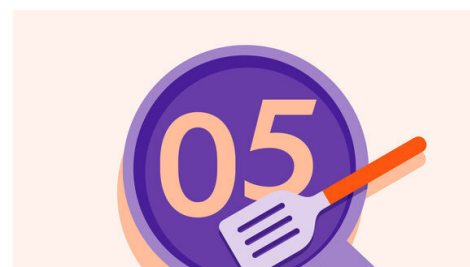
#### 3. Cook vegetables

Heat 2 teaspoons oil in a medium skillet over medium-high. Add spinach, in large handfuls and cook, stirring, until just wilted, 1–2 minutes. Transfer to a plate. Melt 1 tablespoon butter in same skillet over medium-high heat. Add tomatoes and season with salt and pepper. Cook, undisturbed, until tomatoes are blistered and browned in spots, 2–3 minutes.



#### 4. Cook shrimp

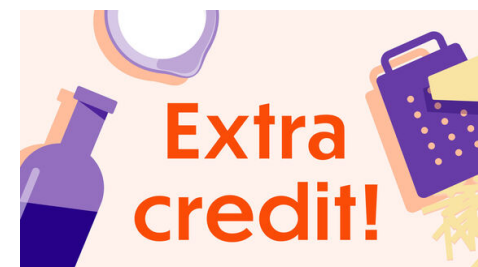
Add shrimp to skillet with tomatoes and cook, stirring occasionally, until shrimp are cooked through, 2–3 minutes.



#### 5. Toast bread & finish

Meanwhile, preheat broiler with a rack in the top position. Broil bread until golden and crisp, 1–3 minutes (watch closely as broilers vary).

Add mascarpone to skillet, stirring until melted, 1–2 minutes. Stir spinach into skillet. Serve shrimp, tomatoes, and spinach alongside Parmesan-garlic bread.



#### 6. Serve

Enjoy!