



Upgrade with Wild Shrimp

Baked Shrimp Casino



20-30min



2 Servings

| This version of the recipe is customized with wild caught shrimp.

What we send

- ½ lb carrots
- ½ lb green beans
- 1 ciabatta roll ¹
- ¼ oz Tuscan spice blend
- 1 lemon
- 10 oz pkg wild caught shrimp ²

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷
- garlic

Tools

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

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

Calories 570kcal, Fat 30g, Carbs 43g, Protein 36g



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 **half of the bread** (save rest for own use) in ¼-inch thick slices, then break each slice into ¼-inch pieces to make coarse breadcrumbs. In a medium bowl, combine **breadcrumbs**, **2 tablespoons butter**, and **2 teaspoons Tuscan spice**. 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 **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!