



Dancing Zorba's Mediterranean Shrimp

with Marinated Tomatoes & Rice Pilaf



30-40min



2 Servings

If you told us this was the most popular dish at Dancing Zorba's, we wouldn't be surprised. Simple, light, and flavorful, it's Mediterranean cooking at its finest. Spiced shrimp gets broiled, mixed with spinach, then served over fluffy rice pilaf. Zingy marinated tomatoes with lemon and garlic tops it all off. Dinner and a movie, anyone? Watch *My Big Fat Greek Wedding 3*, only in theaters September 8.

What we send

- 2 scallions
- 1 pkg basmati rice
- garlic
- 1 lemon
- 1 plum tomato
- 10 oz pkg shrimp ²
- ¼ oz za'atar spice blend ¹¹
- 3 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper

Tools

- small saucepan
- microplane or grater
- rimmed baking sheet

Cooking tip

Use shrimp immediately or freeze.

Allergens

Shellfish (2), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 23g, Carbs 63g, Protein 30g



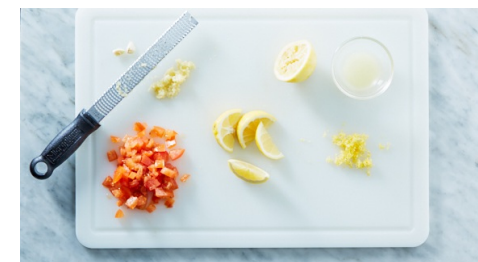
1. Toast rice

Trim **scallions**, then thinly slice on an angle. Heat **1 tablespoon oil** in a small saucepan over medium-high. Add half of the scallions and cook, stirring, until softened, about 1 minute. Add **¾ cup rice** and cook until fragrant and lightly toasted, 2-3 minutes.



2. Cook rice pilaf

Stir **1¼ cups water** and **½ teaspoon salt** into saucepan; bring to a boil. Cover, reduce heat to simmer, and cook until water is absorbed and rice is tender, about 17 minutes. Keep covered until ready to serve.



3. Prep ingredients

While **rice pilaf** cooks, finely grate **2 large garlic cloves**. Finely grate **½ teaspoon lemon zest**, then squeeze **1 tablespoon lemon juice**, keeping them separate. Cut any remaining lemon into wedges. Cut **tomato** into ¼-inch pieces.



4. Marinate tomatoes

In a medium bowl, stir to combine **tomatoes, lemon zest, 1½ tablespoons oil**, and **¼ teaspoon of the grated garlic**. Season to taste with **salt** and **pepper**. Preheat broiler with the top rack 6 inches from heat source.



5. Season & broil shrimp

Rinse **shrimp**, then pat very dry. (First thaw under cool running water, if necessary.) In a large bowl, toss shrimp with **lemon juice, remaining grated garlic, 1½ tablespoons oil**, and **2 teaspoons za'atar**; season with **salt** and **pepper**. Transfer to a rimmed baking sheet. Broil shrimp on top oven rack until almost cooked through, 1-2 minutes (watch closely as broilers vary).



6. Broil shrimp & serve

Sprinkle **spinach** over **shrimp** on baking sheet. Broil until just wilted, 30 seconds. Remove from oven, and toss to combine. Fluff **rice pilaf** with a fork. Serve **rice pilaf** topped with **shrimp, tomatoes, remaining scallions**, and **any lemon wedges** on the side for squeezing. Drizzle with **olive oil** and garnish with **a few grinds of pepper**. Enjoy!