



Portokalos-Style Sheet Pan Shrimp

with Crispy Chickpeas



30min



2 Servings

When the Portokalos family isn't roasting a lamb in their front yard, they turn to this easy sheet pan recipe! Ras el hanout flavors chickpeas that bake to a crispy finish alongside peppers, onions, and plump shrimp. A toasted pita with a drizzle of lemon-garlic cream sauce completes this bountiful plate. Use that time saved on dinner prep to see *My Big Fat Greek Wedding 3*, only in theaters September 8!

What we send

- 1 red onion
- 1 bell pepper
- 15 oz can chickpeas
- ¼ oz ras el hanout
- 10 oz pkg shrimp ²
- 1 lemon
- garlic
- 2 (1 oz) sour cream ⁷
- ¼ oz fresh parsley
- 2 Mediterranean pitas ^{1,6,11}

What you need

- olive oil
- kosher salt & ground pepper

Tools

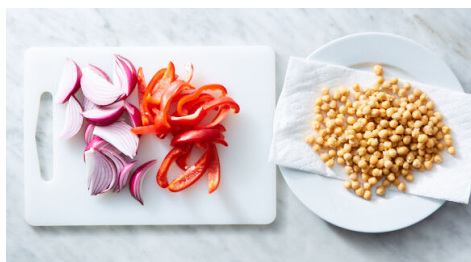
- rimmed baking sheet
- microplane or grater

Allergens

Wheat (1), Shellfish (2), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 29g, Carbs 85g, Protein 44g



1. Prep ingredients

Preheat broiler with a rack in the upper third.

Halve **onion**, then cut through the root end into ½-inch slices. Halve **pepper**, discard stem and seeds, then cut into ½-inch slices. Drain and rinse **chickpeas**, then pat very dry with paper towels.



4. Broil shrimp

When **veggies and chickpeas** have roasted 10-15 minutes, remove baking sheet from oven. Lay **shrimp** over veggies and chickpeas, return to upper oven rack and continue broiling until veggies are tender and charred, chickpeas are deeply golden and crisp, and shrimp is just curled, pink, and cooked through, 5-8 minutes more (watch closely as broilers vary).



2. Broil veggies & chickpeas

On a rimmed baking sheet, toss **onions, peppers, and chickpeas** with **ras el hanout, 2 tablespoons oil, and a generous pinch each of salt and pepper**. Broil on upper oven rack until veggies start to soften and char in spots and chickpeas are golden and starting to crisp, 10-15 minutes (watch closely).



5. Toast pitas

Coarsely chop **parsley**.

Brush **pitas** generously with **oil**. Broil directly on top oven rack until lightly toasted, 1-2 minutes per side (watch closely).



3. SHRIMP VARIATION

Meanwhile, rinse **shrimp** and pat very dry. Rub all over with **oil** and season with **salt and pepper**.

Squeeze **1 tablespoon lemon juice** into a small bowl; grate in **¼ teaspoon garlic** and whisk in **all of the sour cream**; season to taste with **salt and pepper**. Cut **remaining lemon** into wedges.



6. Serve

Top **pitas** with **shrimp, veggies, and chickpeas**. Drizzle with **sour cream sauce** and sprinkle with **parsley**. Serve with **lemon wedges** for squeezing. Enjoy!