

DINNERLY



Shrimp Cocktail Pan Roast with Broccoli & Potatoes



30min



2 Servings

Shrimp cocktail is the ultimate oldie-but-a-goodie recipe. In true Dinnerly style, we're ditching the fancy glass bowls, upping the carb content, and transforming the whole thing into a one-pan wonder (a sheet pan, that is). Here, the shrimp are broiled rather than poached to better bring out their sweetness. Think of this as the ideal, we-feel-fancy-in-our-sweatpants kind of meal. Martinis, anyone? We've got you covered!

WHAT WE SEND

- 1 russet potato
- ½ lb broccoli
- 1 lemon
- 1 oz horseradish ²
- ½ lb pkg shrimp ¹
- ¼ oz seafood seasoning

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- ketchup

TOOLS

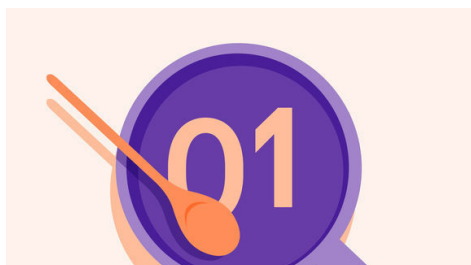
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

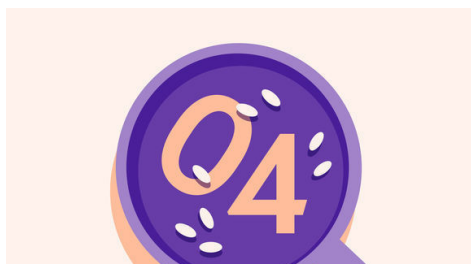
Calories 490kcal, Fat 17g, Carbs 62g, Protein 27g



1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds.

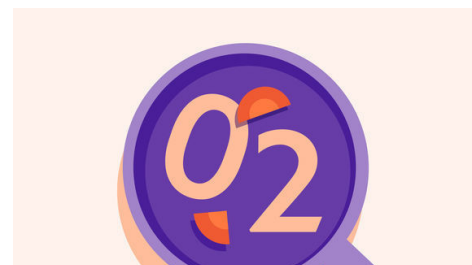
Scrub **potato** and cut into ½-inch thick wedges. Toss on a rimmed baking sheet with **1 tablespoon oil** and **a pinch each of salt and pepper**. Cook on lower oven rack until almost tender and golden on the bottom, about 15 minutes.



4. Add broccoli & roast

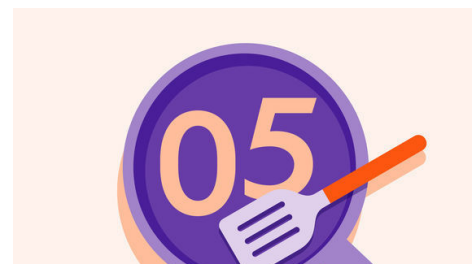
Once **potatoes** have roasted 15 minutes, scatter **broccoli** over top and return to lower oven rack (reserve bowl). Roast until broccoli is crisp-tender, about 8 minutes.

Pat **shrimp** very dry then add to reserved bowl and toss with **1 teaspoon each of seafood seasoning and oil**.



2. Prep broccoli

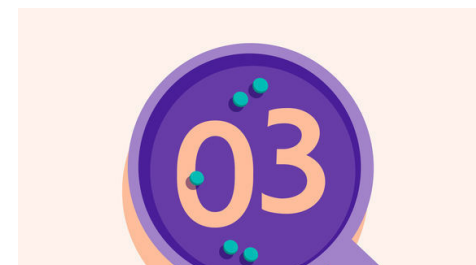
Meanwhile, cut **broccoli** into 1-inch florets, if necessary. Toss in a medium bowl with **1 tablespoon oil** and **a pinch each of salt and pepper**.



5. Broil shrimp & serve

Remove baking sheet and switch oven to broil. Scatter **shrimp** over **broccoli and potatoes**. Broil on upper oven rack until shrimp are cooked through, about 2 minutes (watch closely as broilers vary).

Serve **shrimp pan roast** with **cocktail sauce** and **lemon wedges** alongside. Enjoy!



3. Make cocktail sauce

Finely chop ½ **teaspoon garlic**.

Squeeze **2 teaspoons lemon juice** into a small bowl. Add **chopped garlic, horseradish**, and **⅓ cup ketchup**, stirring to combine; season to taste with **salt** and **pepper**.

Cut **remaining lemon** into wedges.



6. Make it crispy!

Add some crunch to the shrimp by breading them in panko before cooking. First, dip the shrimp in lightly beaten egg, then in panko to coat. Transfer to a plate (shrimp will not be completely coated). Proceed to broil shrimp with the vegetables in step 5.