

# DINNERLY



## No Chop! Low-Cal Mediterranean Shrimp Pita

with Spinach Salad



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this shrimp pita? Personally, we'd choose B. This dish requires absolutely no prepwork—just season and cook the shrimp, warm the pitas, and toss the spinach in a quick homemade dressing. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

## WHAT WE SEND

- ½ lb pkg shrimp<sup>1</sup>
- ¼ oz ground coriander
- 3 oz baby spinach
- 4 oz tzatziki<sup>2,3</sup>
- 2 Mediterranean pitas<sup>4,5,6</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar)
- sugar

## TOOLS

- medium nonstick skillet

## ALLERGENS

Shellfish (1), Milk (2), Tree Nuts (3), Sesame (4), Soy (5), Wheat (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 510kcal, Fat 28g, Carbs 38g, Protein 29g



### 1. SHRIMP VARIATION

Rinse **shrimp**, then pat very dry. Toss in a medium bowl with **1 teaspoon coriander**, **½ teaspoon salt**, and **a few grinds of pepper**; set aside until step 3.



### 2. Warm pitas & cook shrimp

Brush both sides of each **pita** with **oil**. Heat a medium nonstick skillet over medium-high. Cook **pit**as, one at a time, until lightly toasted and warmed through, about 1 minute per side. Transfer to a plate; cover to keep warm.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **shrimp**; cook until just curled, pink, and cooked through, 2–3 minutes.



### 3. Make salad & serve

In a medium bowl, whisk to combine **1 tablespoon each of oil and vinegar** with **a pinch of sugar**; season to taste with **salt and pepper**. Add **spinach**; toss to coat. Spread **some of the tzatziki** over each **pita**, then top with **some of the salad and shrimp**. Drizzle with **remaining tzatziki**.

Serve **shrimp pitas** with **remaining salad** alongside. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!