



## Fast! Scampi-Style Shrimp

with Cheesy Grits & Arugula Salad



under 20min



2 Servings

Shrimp scampi is a classic, and for a good reason! It's hard to beat the combination of fresh garlic, oregano, lemon, and sweet shrimp. The best part about this scampi is the speed and ease! We found a way to get dinner on the table in just 20 minutes, and without sacrificing any of the flavors. Cheesy quick-cooking grits are the perfect side for soaking up the saucy shrimp, and a arugula salad on the side adds a peppery bite.



## What we send

- 10 oz pkg shrimp <sup>2</sup>
- garlic
- ¼ oz fresh oregano
- 1 lemon
- 1 pkt seafood broth concentrate <sup>2,4</sup>
- 2 oz shredded fontina <sup>7</sup>
- 3 oz grits
- 5 oz arugula
- 2 oz balsamic vinaigrette

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

## Tools

- small saucepan
- microplane or grater
- medium skillet

## Allergens

Shellfish (2), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 550kcal, Fat 29g, Carbs 45g, Protein 36g



### 1. Prep shrimp

Bring **2 cups water** to a boil in a small saucepan. Rinse **shrimp**, then pat very dry and season all over with **salt** and **pepper**. Set shrimp aside until step 6.



### 2. Prep ingredients

Finely chop **2 teaspoons garlic**. Pick and finely chop **2 teaspoons oregano leaves**; discard stems. Squeeze juice from **half of the lemon** into a small bowl; cut remaining half into wedges. Stir **seafood broth concentrate** and **¼ cup water** into **lemon juice**.



### 3. Cook cheesy grits

Stir **grits** and **a pinch of salt** into boiling water. Cover partially to prevent spattering. Reduce heat to medium and cook, stirring occasionally to prevent sticking, until grains are tender, 5-7 minutes. Stir in **cheese** and **1 tablespoon butter**. Season to taste with **salt** and **pepper**. Remove from heat and cover until cheese is fully melted.



### 4. Start scampi sauce

Heat **1 tablespoon each of butter and oil** in a medium skillet over medium-high. Once **butter** melts, add **chopped garlic**, **1 teaspoon oregano**, and **a pinch each of salt and pepper**; cook, stirring, until fragrant, 20-30 seconds. Add **broth mixture** and bring to a boil.



### 5. Cook shrimp & serve





Add **shrimp** to skillet with **scampi sauce**. Simmer over medium-high heat, stirring occasionally, until shrimp are pink and cooked through, 3-4 minutes. Toss **arugula** and **dressing** in a medium bowl. Stir **grits**. Serve **shrimp scampi** over **cheesy grits** and sprinkle with **remaining oregano**. Serve **lemon wedges** on the side for squeezing over top, if desired. Enjoy!



### 6. Check us out!

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