



## Garlic-Butter Shrimp Grazing Platter

with Crostini, Carrots & Pesto Yogurt



20-30min



2 Servings

Take a seat at our Premium table! Whether you're cooking up a storm in the kitchen for your friends and family this holiday season, or you're a guest looking to impress, this grazing platter is the perfect pre-dinner feast! It features creamy pesto dip, fresh carrots, and garlic-butter shrimp with crisp crostini. Mix and match—these components are meant for grazing while you cook and chat. (2-p serves 4; 4-p serves 8)



## What we send

- 1 medium bag carrots
- garlic
- ¼ oz fresh oregano
- 1 lemon
- 1 mini baguette <sup>3,4</sup>
- 10 oz pkg shrimp <sup>2</sup>
- 4 oz Greek yogurt <sup>1</sup>
- 2 oz basil pesto <sup>1</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- butter <sup>1</sup>
- white wine vinegar (or red wine vinegar)

## Tools

- microplane
- rimmed baking sheet
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 290kcal, Fat 13g, Carbs 28g, Protein 19g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Trim and peel **carrots**, then halve lengthwise (quarter, if large); halve carrot sticks crosswise.

Thinly slice **2 large garlic cloves**. Pick **1 tablespoon oregano leaves** from stems; discard stems.

Finely grate **1½ teaspoons lemon zest**; cut **lemon** into 6 wedges.



### 4. Cook shrimp

Add **shrimp** to skillet with **sauce**; simmer over medium-high heat, stirring occasionally, until shrimp are pink and cooked through, 3-4 minutes.

Remove from heat; stir in **remaining oregano** and **juice from 1 lemon wedge**.



### 2. Bake crostini

Cut **baguette** in half lengthwise, then cut crosswise into ¼-inch thick slices. Transfer to a rimmed baking sheet and drizzle both sides with **oil**.

Bake **crostini** on center oven rack until golden brown, flipping once, 5-7 minutes per side (watch closely as ovens vary).



### 5. Make pesto yogurt

While **shrimp** cooks, in a medium bowl, stir to combine **yogurt** and **half of the pesto**. Season to taste with **salt** and **pepper**.

Transfer to a shallow serving bowl and top with **remaining pesto**; partially stir in pesto to create a swirled effect.



### 3. Prep shrimp & start sauce

Rinse **shrimp**, then pat very dry. Season all over with **salt** and **pepper**.

Heat **1 tablespoon each of butter and oil** in a medium skillet over medium-high. Once **butter** melts, add **garlic** and **half of the oregano**; cook, stirring until fragrant, 20-30 seconds. Add **2 teaspoons vinegar** and **¼ cup water**; bring to a boil.



### 6. Finish & serve

Transfer **shrimp** to a serving bowl and sprinkle with **lemon zest**.

Serve **shrimp** and **pesto yogurt** with **carrots** and **crostini** alongside for spreading and dipping. Serve with **remaining lemon wedges** for squeezing over top. Enjoy!