

# MARLEY SPOON



## Creamy Skillet Tuscan Jumbo Shrimp

with Cheesy Garlic Bread



ca. 20min



2 Servings

Enjoying a creamy Tuscan dish shouldn't require a passport – nor should it take a lot of time to create at home. Luckily, you don't have to worry about either for this recipe. It's quick and easy, with very little prep and almost no chopping, making it the ideal weeknight (or any night) dish. Cook your veggies and jumbo shrimp all in one skillet while the cheesy garlic bread browns to perfection in the oven.



## What we send

- 10 oz pkg jumbo shrimp <sup>2</sup>
- ¾ oz Parmesan <sup>1</sup>
- 2 Portuguese rolls <sup>3</sup>
- 5 oz baby spinach
- 4 oz grape tomatoes
- 3 oz mascarpone <sup>1</sup>

## What you need

- kosher salt & ground pepper
- garlic
- olive oil
- butter <sup>1</sup>

## Tools

- microplane or grater
- rimmed baking sheet
- medium skillet

## Allergens

Milk (1), Shellfish (2), Wheat (3). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 530kcal, Fat 37g, Carbs 23g, Protein 35g



## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below  
to match your recipe choices.  
Happy cooking!

### 1. Prep shrimp & Parmesan

Rinse **shrimp**, then pat very dry. Season with **a pinch each of salt and pepper**. Finely grate **Parmesan**, if necessary.



### 2. Prep garlic bread

Halve **rolls** horizontally; place, cut side up, on a piece of foil or a rimmed baking sheet. Halve **1 large garlic clove** and rub onto cut side of rolls. Drizzle with **olive oil**. Sprinkle **Parmesan** on top.



### 3. Cook vegetables

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **spinach**, in large handfuls and cook, stirring, until just wilted, 1-2 minutes. Transfer to a plate. Melt **1 tablespoon butter** in same skillet over medium-high heat. Add **tomatoes** and season with **salt and pepper**. Cook, undisturbed, until tomatoes are blistered and browned in spots, 2-3 minutes.



### 4. Cook shrimp

Add **shrimp** to skillet with **tomatoes** and cook, stirring occasionally, until shrimp are cooked through, 2-4 minutes.



### 5. Toast bread & finish

Meanwhile, preheat broiler with a rack in the top position. Broil **bread** until golden and crisp, 1-3 minutes (watch closely as broilers vary).

Add **mascarpone** to skillet, stirring until melted, 1-2 minutes. Stir **spinach** into skillet. Serve **shrimp, tomatoes, and spinach** alongside **Parmesan-garlic bread**.



### 6. Serve

Enjoy!