

DINNERLY



Greek Za'atar Spiced Shrimp with Tomatoes, Feta & Jasmine Rice



20-30min



2 Servings

This shrimp dish is so good you'll want to smash plates like you're at a Greek wedding. (But...um...you probably shouldn't do that in your house.) The real kicker is the fresh tomato sauce cooked with a blend of herbs and spices known as za'atar. It add a bright pop to break out of that pasta rut. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 2 scallions
- 1 plum tomato
- 2 oz feta ¹
- ½ lb pkg shrimp ³
- ¼ oz za'atar spice blend ²

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 29g, Carbs 65g, Protein 29g



1. RICE VARIATION

Finely chop **1 teaspoon garlic**.

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **rice** and **½ teaspoon of the chopped garlic**. Cook, stirring, until rice is toasted, 2–3 minutes. Add **1¼ cups water** and **a pinch of salt**. Bring to a boil. Reduce heat to low; cover and cook, stirring occasionally, until tender, 17 minutes. Keep covered off heat until ready to serve.



4. Make sauce & add shrimp

Heat **1 tablespoon oil** in same skillet over medium-high. Add **tomatoes, remaining chopped garlic, and half of the scallions**; cook, stirring, until fragrant, about 30 seconds.

Add **shrimp** and **¼ cup water**; cook, stirring, until warmed through, about 30 seconds. Off heat, stir in **half of the feta**; season to taste with **salt** and **pepper**.



2. Prep ingredients

Trim ends from **scallions**, then thinly slice.

Core **tomato**, then finely chop.

Crumble **feta**.



5. Serve

Serve **shrimp and tomatoes** over **rice** with **remaining feta and scallions** sprinkled over top. Enjoy!



3. Cook shrimp

Rinse **shrimp** and pat very dry.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add shrimp and **2 teaspoons za'atar spice**; cook, stirring occasionally, until cooked through, 2–3 minutes. Transfer to a bowl.



6. Cheers!

The Mediterranean flavors of this dish are best enjoyed with fresh, youthful wines. Try a sauvignon blanc or a Greek rosé. For beer lovers, go for a pilsner.