



## Jumbo Shrimp & Asparagus Foil Packets

with Lemon & Garlic Bread



30-40min



2 Servings

With easy prep and cleanup, foil packets bring relief to any weeknight. We quickly marinate sweet jumbo shrimp in a lemony-garlic marinade with smoked paprika, which imparts a rich BBQ flavor. Asparagus spears steam alongside, retaining all of the moisture and flavor in the packet. Freshly toasted garlic bread is the perfect crunchy side, while fresh parsley and a squeeze of lemon juice perk everything up.



## What we send

- garlic
- ½ lb asparagus
- 1 lemon
- ¼ oz smoked paprika
- 10 oz pkg jumbo shrimp <sup>2</sup>
- ¼ oz fresh parsley
- 2 Portuguese rolls <sup>3</sup>

## What you need

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

## Tools

- microplane or grater
- aluminium foil or parchment
- rimmed baking sheet

## Cooking tip

Bend the bottom of an asparagus stalk—it will break naturally where the fibers turn tough.

## 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 360kcal, Fat 21g, Carbs 20g, Protein 28g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Finely chop **2 teaspoons garlic**; halve **1 large garlic clove** and reserve for step 6. Trim and discard tough bottom ends from **asparagus**.



### 2. Marinate shrimp

Into a medium bowl, finely grate **1 teaspoon lemon zest** and squeeze **1 tablespoon juice**; cut remaining lemon into wedges. To same bowl, whisk in **chopped garlic**, **½ teaspoon smoked paprika**, **1 tablespoon oil**, and **a generous pinch each of salt and pepper**. Rinse **shrimp** and pat very dry. Transfer to bowl with **marinade** and toss to combine.



### 3. Build foil packets

Cut 2 pieces of foil or parchment into 12x20-inch rectangles, then lightly **oil** one side of each. Divide **shrimp** and **marinade** between packets. Arrange **asparagus** next to shrimp. Drizzle asparagus with **oil**; season with **salt** and **pepper**. Top each packet with **1 tablespoon butter**.



### 4. Seal packets & bake

Fold sides of foil or parchment over top and pinch edges to seal (leave room inside packets for air to circulate). Transfer packets to a rimmed baking sheet. Bake on center oven rack until **asparagus** is tender and **shrimp** is cooked through, 15–22 minutes.



### 5. Prep garlic bread

Meanwhile, finely chop **parsley** leaves and tender stems. Halve **rolls**, drizzle cut sides with **oil**, then season with **salt** and **pepper**. When packets have finished baking, remove from oven and let rest for 2 minutes (open carefully, they'll release steam). Switch oven to broil.



### 6. Toast bread & serve

Broil **rolls** directly on top oven rack, cut side up, until golden brown and toasted, 1–2 minutes per side (watch closely). Remove rolls from oven and rub with **cut side of reserved garlic clove**. Serve **shrimp and asparagus packets** with **garlic bread** alongside. Sprinkle **parsley** over top and pass **remaining lemon wedges** for squeezing over. Enjoy!