



Harissa Jumbo Shrimp Pan-Roast

with Broccoli & Sweet Potatoes

 30-40min  2 Servings

If you like dishes that cook quickly and have minimal clean-up, then we think you'll love this pan-roast. The sweet potato and onion wedges are mixed with broccoli and roasted together in the oven, before the jumbo shrimp—coated in harissa spice blend and garlic—are added to the party. A spiced garlic mayo is quickly whipped up on the side for dipping and, just like that, dinner is served!

What we send

- 1 sweet potato
- ½ lb broccoli
- 1 yellow onion
- garlic
- 10 oz pkg jumbo shrimp ²
- ¼ oz harissa spice blend
- 2 oz mayonnaise ^{1,3}

What you need

- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 790kcal, Fat 59g, Carbs 44g, Protein 28g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Scrub **sweet potato**, then halve lengthwise and cut into ½-inch wedges. Cut **broccoli** into 1-inch florets, if necessary. Halve, peel, and slice **onion** into ½-inch wedges through the root. Finely grate **½ teaspoon garlic**.



4. Make garlic mayo

Meanwhile, in a small bowl, combine **mayonnaise, remaining grated garlic** and **1 tablespoon each water and oil**. Season with **¼ teaspoon of the harissa spice** and a **generous pinch each of salt and pepper**; stir to combine.



2. Roast vegetables

On a rimmed baking sheet, toss **sweet potatoes, broccoli, and onions** with **3 tablespoons oil, salt, and pepper**. Spread evenly in a single layer. Roast in upper third of oven until beginning to soften, about 10 minutes. Stir and continue roasting until vegetables are tender and browned in spots, about 10 minutes more.



5. Broil shrimp

Switch oven to broil. Add **shrimp** and **marinade** to baking sheet with **vegetables**. Return to upper oven rack and broil until shrimp are opaque, 3-4 minutes (watch closely as broilers vary).



3. Marinate shrimp

Rinse **shrimp** and pat very dry. In a medium bowl, toss shrimp with **1 teaspoon of the harissa spice, half of the grated garlic, 1 tablespoon oil, salt, and pepper**.



6. Serve

Serve **shrimp and vegetables** with **garlicky mayo** on the side for dipping. Enjoy!