



Roasted Shrimp

with Minty Tabbouleh



20-30min



2 Servings

We love millet for its health benefits and light texture. The gluten-free ancient seed is rich in iron, magnesium, calcium and vitamin B (and the list goes on!). We channeled the herby flavors of tabbouleh by tossing fluffy millet with mint and parsley and a lemony dressing. Meanwhile, shrimp seasoned with salt and pepper roasts in the oven until juicy and tender. Cook, relax, and enjoy!

What we send

- millet
- lemons
- scallions
- fresh parsley
- fresh mint
- radish

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 585.0kcal, Fat 20.7g, Proteins 40.9g, Carbs 54.0g



1. Cook millet

Preheat oven to 400°F. Combine millet and 1½ cups water with a pinch salt in a small saucepan. Bring to a boil, reduce heat to simmer and cover. Cook until water is absorbed and millet is tender, 15-20 minutes.



4. Make dressing

Halve 1 of the lemons and juice into a large bowl. Whisk in ⅓ cup oil and season with salt and pepper.



2. Prep ingredients

Meanwhile, trim and thinly slice scallions. Pick parsley and mint leaves from stems. Reserve a few leaves of each herb for garnish and finely chop the rest. Thinly slice radishes.



5. Finish tabbouleh

Transfer cooked millet to bowl with dressing and add scallions, mint, parsley, and radishes and toss to combine. Season with salt and pepper to taste.



3. Roast shrimp

Toss shrimp with 2 tablespoons oil and ¾ teaspoon each salt and pepper on a rimmed baking sheet. Roast shrimp until opaque and just cooked through, 6-8 minutes.



6. Serve

Cut remaining lemon into wedges. Serve tabbouleh topped with shrimp and reserved herbs with lemon wedges alongside. Enjoy!