



Garlic-Herb Shrimp & Broccoli

with Feta-Dill Hasselback Rolls



20-30min



2 Servings

We know what you're thinking. Where has Mediterranean cheese bread been all my life?! We swap the usual garlic bread with one that has a bright, nutty combination of feta, dill, and Parmesan. It's the perfect companion for garlic-herb shrimp, which comes together in no time at all thanks to quick-cooking Gulf shrimp. Just top it with as much Parmesan as your heart desires.

What we send

- ½ lb broccoli
- ¾ oz piece Parmesan ⁷
- ¼ oz fresh dill
- garlic (use 2 large cloves)
- 1 oz scallions
- 1 piece feta cheese ⁷
- 1 (8-inch) roll ¹
- 10 oz pkg shrimp ²

What you need

- butter ⁷
- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 44g, Carbs 35g, Proteins 36g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Set **2 tablespoons butter** out at room temperature in a bowl to soften until step 4. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Finely grate **Parmesan**. Finely chop **dill fronds and stems** together. Finely grate **¾ teaspoon garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate.



4. Make herb butter

Add **scallion whites and light greens** and **remaining garlic and dill** to **softened butter**; mash with a fork to combine. Season with **salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and **1 tablespoon water**; season with **salt and pepper**. Cover; reduce heat to medium and cook until tender, 3-4 minutes. Transfer to a bowl.



2. Prep cheese mixture

Crumble **feta** into a small bowl. Add **1½ tablespoons oil, half each of the Parmesan and chopped dill**, and **¼ teaspoon of the grated garlic**; season to taste with **salt and pepper**; mash with a fork to combine.



5. Cook shrimp

Pat **shrimp** dry. Heat **1 tablespoon oil** in same skillet over medium-high. Add **shrimp**; cook, stirring, until pink and cooked through, about 2 minutes. Transfer to bowl with **broccoli**.



3. Bake cheese bread

Using a serrated knife, cut **roll** crosswise into 7 slices, stopping halfway down (don't cut all the way through). Transfer to a foil-lined rimmed baking sheet. Lightly rub roll with **oil** and sprinkle **cheese mixture** on top, gently stuffing some of the cheese in between slices. Bake on upper oven rack until bread and cheese are golden brown, 6-8 minutes (watch closely as ovens vary).



6. Finish & serve

Add **herb butter** to same skillet, swirling until **butter** is melted. Whisk in **3 tablespoons water**, remove from heat, and return **shrimp and broccoli** to skillet; stir to coat with sauce. Spoon **shrimp and broccoli** onto plates and sprinkle **scallion dark greens** on top. Serve **shrimp and broccoli** with **cheesy bread** alongside. Garnish with **remaining Parmesan**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**