



Creamy Skillet Tuscan Shrimp

with Cheesy Garlic Bread: Let's cut the prep!



under 20min



2 Servings

Enjoying a creamy Tuscan dish shouldn't require a passport – nor should it take a lot of time to create at home. Luckily, you don't have to worry about either for this recipe. It's quick and easy, with very little prep and almost no chopping, making it the ideal weeknight (or any night) dish. Cook your veggies and shrimp all in one skillet while the cheesy garlic bread browns to perfection in the oven.

What we send

- 2 (¾ oz) pieces Parmesan ⁷
- 10 oz shrimp (use immediately or freeze) ²
- 2 mini French rolls ¹
- garlic
- 3 oz baby spinach
- 1 container grape tomatoes
- 4 oz mascarpone ⁷

What you need

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

Tools

- 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 500kcal, Fat 24g, Carbs 33g, Proteins 39g



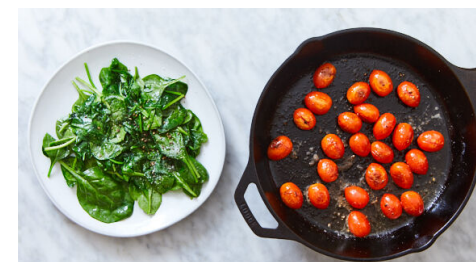
1. Grate cheese, prep shrimp

Coarsely grate **Parmesan**, if necessary. Rinse **shrimp**, then pat very dry. (First thaw under cool running water, if necessary.) Season with a **pinch of salt and pepper**.



2. Prep garlic bread

Halve **rolls** horizontally; place, cut side up, on a piece of foil or a rimmed baking sheet. Halve **1 large garlic clove** and rub onto cut side of rolls. Drizzle with **olive oil**. Sprinkle **Parmesan** on top.



3. Cook vegetables

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **spinach**, in large handfuls and cook, stirring, until just wilted, 1-2 minutes. Transfer to a plate. Melt **1 tablespoon butter** in same skillet over medium-high heat. Add **tomatoes** and season with **salt and pepper**. Cook, undisturbed, until tomatoes are blistered and browned in spots, 2-3 minutes.



4. Cook spinach

Add **shrimp** to skillet with **tomatoes** and cook, stirring occasionally, until shrimp are cooked through, 2-3 minutes.



5. Toast bread

Meanwhile, preheat broiler with the top rack 6-inches from heat source. Broil **bread** until golden and crisp, 1-3 minutes (watch closely as broilers vary).



6. Finish & serve

Add **mascarpone** to skillet, stirring until melted, 1-2 minutes. Stir **spinach** into skillet. Serve **shrimp, tomatoes, and spinach** alongside **Parmesan-garlic bread**. Enjoy!