



Thanksgiving Grazing Platter with Crostini,

Garlic-Butter Shrimp, Carrots & Pesto Yogurt



20-30min



2 Servings

Whether you're cooking up a storm in the kitchen for your friends and family this holiday season, or you're a guest looking to impress, this grazing platter is the perfect pre-dinner feast! It features creamy pesto dip with rainbow carrots, and garlic-butter shrimp with crisp crostini. Mix and match—these components are meant for grazing while you cook and chat. (2-p serves 4; 4-p serves 8)

What we send

- ½ lb rainbow carrots
- garlic
- ¼ oz fresh oregano
- 1 lemon
- 1 baguette ¹
- 10 oz pkg shrimp ²
- 4 oz Greek yogurt ⁷
- 2 oz basil pesto ⁷

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷
- white wine vinegar (or red wine vinegar) ¹⁷

Tools

- microplane or grater
- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 310kcal, Fat 13g, Carbs 29g, Proteins 20g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Trim and peel **carrots**, then halve lengthwise (quarter, if large); halve carrot sticks crosswise. Thinly slice **2 large garlic cloves**. Pick **1 tablespoon oregano leaves** from stems; discard stems. Finely grate **1½ teaspoons lemon zest**; cut lemon into 6 wedges.



4. Cook shrimp

Add **shrimp** to skillet with **sauce**; simmer over medium-high heat, stirring occasionally, until shrimp are pink and cooked through, 3-4 minutes. Remove from heat; stir in **remaining oregano** and **juice from 1 lemon wedge**.



2. Bake crostini

Cut **baguette** in half lengthwise, then cut each half crosswise into ¼-inch thick slices. Transfer to a rimmed baking sheet and drizzle both sides with **oil**.

Bake **crostini** on center oven rack until golden brown, flipping once, 5-7 minutes per side (watch closely as ovens vary).



5. Make pesto yogurt

While **shrimp** cooks, in a medium bowl, stir to combine **yogurt** and **half of the pesto**. Season to taste with **salt** and **pepper**. Transfer to a shallow serving bowl and top with remaining pesto; partially stir in pesto to create a swirled effect.



3. Prep shrimp, start sauce

Rinse **shrimp**, then pat very dry. Season all over with **salt** and **pepper**.

Heat **1 tablespoon each of butter and oil** in a medium skillet over medium-high. Once **butter** melts, add **garlic** and **half of the oregano**; cook, stirring until fragrant, 20-30 seconds. Add **¼ cup water** and **2 teaspoons vinegar**; bring to a boil.



6. Finish & serve

Transfer **shrimp** to a serving bowl and sprinkle with **lemon zest**.

Serve **shrimp** and **pesto yogurt** with **carrots** and **crostini** alongside for spreading and dipping. Serve with **remaining lemon wedges** on the side for squeezing over top. Enjoy!