



## Herb Baked Shrimp

with Tomatoes & Goat Cheese



20-30min



2 Servings

This one-pan dish is bursting with bright, complex flavors from cherry tomatoes and fresh oregano. The ingredients cook together in the oven until the edges caramelize and the goat cheese softens on top. The simple side of orzo soaks up the addictive tomato sauce.

## What we send

- shallot
- garlic
- fresh oregano
- canned cherry tomatoes

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- fine-mesh sieve
- medium ovenproof skillet
- medium saucepan

## Allergens

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

## Nutrition per serving

Calories 670kcal, Fat 22g, Carbs 81g, Proteins 37g



### 1. Prep ingredients

Preheat oven to 475°F with a rack in the upper third. Bring a medium saucepan of **salted water** to a boil; cover and keep warm. Peel and thinly slice **all of the shallot**. Peel and thinly slice **2 large garlic cloves**. Pick **oregano leaves** from stems, discarding stems. Coarsely chop half of the oregano leaves.



### 2. Cook aromatics

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium. Add **shallots, garlic, and whole oregano leaves**. Cook, stirring, until fragrant, about 2 minutes.



### 3. Add tomatoes

Increase heat to medium-high. Add **tomatoes and their juices** and season with **salt** and **pepper**. Cook, stirring occasionally, until tomatoes are reduced, thickened, and jammy, about 5 minutes.



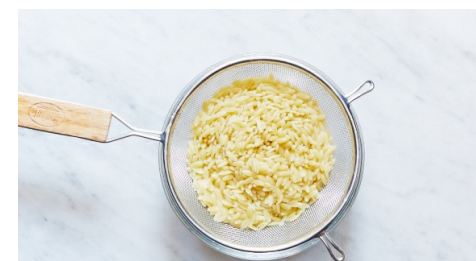
### 4. Add shrimp & goat cheese

Add **shrimp** and **chopped oregano** to skillet with **tomatoes** and stir to combine. Remove from heat and crumble **goat cheese** over top.



### 5. Bake shrimp

Transfer skillet to upper oven rack and bake until liquid is bubbling, **goat cheese** is softened, and **shrimp** in center of skillet is opaque, 5-10 minutes.



### 6. Cook orzo & serve

Meanwhile, return water to a boil. Add **¾ cup of the orzo** and cook until al dente, 8-10 minutes, then drain well. Serve **orzo** topped with **herb-baked shrimp** and a **drizzle of olive oil**. Enjoy!