



## Shrimp & Tomato Panzanella

with Caramelized Lemons & Spinach



20-30min



2 Servings

We love this clever pan-roast! Shrimp, bread, tomatoes, and lemons roast together on a baking sheet. Bread gets toasty, tomatoes get jammy, lemons get caramelized, and the shrimp gets roasted. It's served on a bed of tender spinach that wilts under the gentle heat. Pour a little Sauvignon Blanc or some bubbly seltzer alongside and you've got a killer dinner!

## What we send

- baby spinach
- grape tomatoes
- lemon
- garlic

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- microplane
- rimmed baking sheet

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.

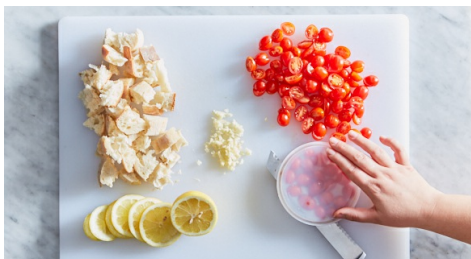
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Energy 610.0kcal, Fat 37.0g, Proteins 28.0g, Carbs 50.0g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Cut **roll** into 1-inch pieces. Cut **grape tomatoes** in half. (**Time saver:** sandwich tomatoes between two plastic deli lids, and cut through the middle.) Thinly slice **half of the lemon** into rounds, reserve remaining half for step 5. Pick seeds out of lemon slices. Peel and grate or finely chop **2 large garlic cloves**.



### 4. Add shrimp

Add **shrimp** to the same bowl and toss with **2 teaspoons oil**. Season lightly with **salt** and **pepper** and transfer to baking sheet with tomatoes and **bread**. Roast until shrimp are just cooked through, 5-7 minutes. Some **croutons** will get extra toasty—keep watch so they don't burn. Rinse and dry bowl.



### 2. Toast croutons

In a medium bowl, combine **pieces of bread** with **1 tablespoon oil**, tossing to coat. Transfer to a rimmed baking sheet and toast on the center oven rack until barely golden, 2-3 minutes (watch closely as ovens vary).



### 5. Make salad

Squeeze **1½ tablespoons lemon juice** from remaining lemon half into the bowl; whisk in **2 tablespoons oil** and season to taste with **salt** and **pepper**. Add **spinach** and toss to coat.



### 3. Add tomatoes & lemon

Return **toasted croutons** to the same bowl. Add **tomatoes, lemon slices, garlic, capers, 1½ tablespoons oil, a generous pinch of salt, and a few grinds pepper**, and toss to combine. Spread evenly on same baking sheet. Roast on the center oven rack until tomatoes and lemon begin to soften, stirring once, about 5 minutes.



### 6. Finish & serve

Serve **salad** topped with **shrimp, croutons, tomatoes, capers, and caramelized lemon**. Season to taste with **salt** and **pepper**. Enjoy!