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Harissa Shrimp Pan-Roast

with Broccoli & Sweet Potatoes

 30-40min  2 Servings

If you like dishes that cook quickly and have minimal clean-up, then we think you'll love this pan-roast. The sweet potato and onion wedges are mixed with broccoli and roasted together in the oven, before the shrimp—coated in harissa spice blend and garlic—are added to the party. A spiced garlic mayo is quickly whipped up on the side for dipping and, just like that, dinner is served! Cook, rela...

What we send

- sweet potato
- broccoli crowns
- garlic
- yellow onion
- harissa spice blend

What you need

- kosher salt & ground pepper
- olive oil

Tools

- 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

Calories 750.0kcal, Fat 57.0g, Proteins 26.0g, Carbs 36.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Scrub **sweet potato**, then halve lengthwise and cut into ½-inch wedges. Cut **broccoli** into large florets. Halve, peel, and slice **onion** into ½-inch wedges through the core. Peel and finely grate ½ **teaspoon garlic**.



4. Make garlic mayo

Meanwhile, in a small bowl, combine **mayonnaise** with ¼ **teaspoon of the grated garlic** and **1 tablespoon each water and oil**. Season with **a pinch of salt, a few grinds pepper**, and ¼ **teaspoon of the harissa spice**; whisk to combine.



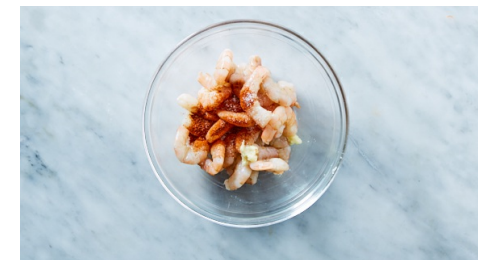
2. Roast vegetables

On a rimmed baking sheet, toss **sweet potatoes, broccoli**, and **onions** with **3 tablespoons oil, ½ teaspoon salt**, and **a few grinds of pepper**. Spread evenly in one layer. Roast in upper third of oven until just tender, about 10 minutes. Stir and continue roasting until vegetables are softened and browned in spots, about 5 minutes more.



5. Broil shrimp

Switch oven to broil. Scrape **shrimp** and **marinade** over **vegetables** on baking sheet. Return to upper oven rack and broil until shrimp are opaque, about 3 minutes (watch closely as broilers vary).



3. Marinate shrimp

Pat **shrimp** dry with paper towels. In a medium bowl, toss shrimp with **1 teaspoon of the harissa spice, ¼ teaspoon of the grated garlic, 1 tablespoon oil, ¼ teaspoon salt**, and **a few grinds pepper**.



6. Serve

Serve **shrimp and vegetables** with **garlicky mayo** on the side for dipping. Enjoy!