



Herb Baked Shrimp Casino

with Roasted Carrots & Green Beans



20-30min



4 Servings

Everyone's a winner when diving into a plate of clams casino. Here, we've taken lots of inspiration from that old school classic, but instead of unwieldy clams, we've used sweet US Gulf shrimp. Buttery, herb-seasoned bread crumbs coat the shrimp for for a bit of crunch in each bite. Since the roasted veggies cook in the oven as you work on the shrimp, the whole meal comes together before you kn...

What we send

- carrots
- lemon
- green beans
- fresh parsley
- garlic

What you need

- coarse kosher salt
- freshly 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 445.0kcal, Fat 27.5g, Proteins 24.0g, Carbs 27.5g



1. Prep vegetables

Preheat oven to 450°F with oven racks in the top and bottom positions. Scrub **carrots**, then trim ends, and cut lengthwise into ½-inch wedges (no need to peel). Trim ends from **green beans**. On a rimmed baking sheet, toss carrots and green beans with **2 tablespoons oil**, and season with **salt** and **pepper**.



4. Bake shrimp

Peel and grate **2 large garlic cloves**. Zest **lemon**. Pat **shrimp** dry and transfer to a medium-sized baking dish. Toss shrimp with **garlic**, lemon zest, **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds of pepper**. Bake on top rack until shrimp are firm and cooked through, about 8 minutes.



2. Roast vegetables

Roast **vegetables** on the bottom oven rack until tender and golden in spots, about 25 minutes.



5. Broil topping

Remove baking dish from oven. Switch oven to broil. Top shrimp with **breadcrumb mixture**. Broil shrimp on top rack until breadcrumbs are deep golden brown and a little crispy, 1–3 minutes (watch closely as ovens vary).



3. Prep breadcrumbs

Meanwhile, slice **rolls** ¼-inch thick, then break into ¼-inch pieces to make coarse breadcrumbs. Finely chop **parsley stems and leaves** together. In a medium bowl, combine breadcrumbs, **butter**, and **½ of the parsley**. Using your fingers, work butter through the breadcrumbs until evenly coated, season to taste with **salt** and **pepper**. Set aside until step 5.



6. Finish & serve

Squeeze **1½ tablespoons lemon juice** and cut **remaining lemon** into wedges. Toss **vegetables** with lemon juice, **remaining parsley**, and **a drizzle of olive oil**; season to taste with **salt** and **pepper**. Serve **shrimp** with **vegetables** alongside and **lemon wedges** for squeezing over. Enjoy!