



Mediterranean Shrimp Scampi

with Tomato Salsa & Rice Pilaf



20-30min



2 Servings

One bite of this meal and you'll be transported to a Greek island. Simple, light, and flavorful, this dish is Mediterranean cooking at its finest. Za'atar spice blend coats the shrimp before it gets broiled, mixed with spinach, and then served atop a bed of fluffy rice pilaf. A zingy tomato salsa with lemon zest, juice, and garlic tops it all off. Cook, relax, and enjoy!

What we send

- garlic
- scallions
- basmati rice
- plum tomatoes
- lemon
- baby spinach

What you need

- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet
- small saucepan

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 620.0kcal, Fat 29.0g, Proteins 27.0g, Carbs 63.0g



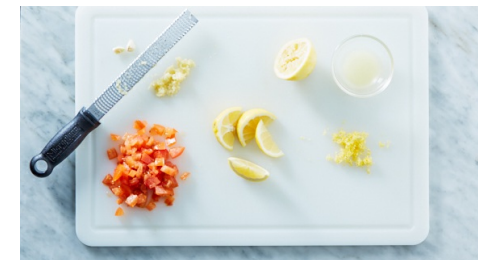
1. Toast rice

Trim ends from **scallions**, then thinly slice on an angle. Heat **1 tablespoon oil** in a small saucepan over medium-high. Add half of the scallions and cook until softened, about 1 minute. Add **rice** and cook until fragrant and toasted, 2-3 minutes.



2. Cook rice pilaf

Add **1¼ cups water** and **½ teaspoon salt** to saucepan, stir, and bring to a boil. Cover, reduce heat to simmer, and cook until water is absorbed and rice is tender, about 17 minutes. Cover to keep warm until ready to serve.



3. Prep ingredients

While **rice pilaf** cooks, peel and finely grate **2 large garlic cloves**. Grate **½ teaspoon lemon zest**, then squeeze **1 tablespoon lemon juice** into a separate small bowl. Cut any remaining lemon into wedges. Cut **tomato** into ¼-inch pieces.



4. Make tomato salsa

In a medium bowl, combine **tomatoes**, **lemon zest**, **¼ teaspoon of the grated garlic**, and **1½ tablespoons oil**. Season to taste with **salt** and **pepper**.



5. Season & broil shrimp

Preheat broiler with top rack 6 inches from heat source. In a large bowl, toss **shrimp** with **lemon juice**, **remaining garlic**, **2 teaspoons za'atar**, **1½ tablespoons oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Transfer to a rimmed baking sheet. Broil shrimp on top oven rack until almost cooked through, 1-2 minutes (watch closely as broilers vary).



6. Broil shrimp & serve

Sprinkle **spinach** over **shrimp** on baking sheet. Broil, about 30 seconds. Remove from oven, and toss to wilt spinach. Fluff **rice pilaf** with a fork. Serve **rice pilaf** topped with **shrimp**, **tomato salsa**, **remaining scallions**, and **any lemon wedges** on the side for squeezing. Drizzle with **olive oil** and garnish with **a few grinds pepper**. Enjoy!