



## Shrimp & Tomato Pan-Roast

with Potatoes, Corn, and Aioli



30-40min



2 Servings

We know what you're wondering, and yes—a pan roast is as deliciously simple as it sounds. Shrimp and potatoes roast entirely on a rimmed baking sheet, meaning it's as hands off as can be. This dish is bursting with fresh flavors of cilantro, cumin, and sweet tomatoes. Mayonnaise spiked with garlic makes for a creamy, addictive aioli that gets dolloped on top. Cook, relax, and enjoy!

## What we send

- fresh cilantro
- garlic
- red potatoes
- can chopped tomatoes
- medium shrimp<sup>2</sup>
- shallot
- ground cumin
- corn kernels
- mayonnaise<sup>3,6</sup>

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- microplane or grater
- rimmed baking sheet

## Allergens

Shellfish (2), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 681kcal, Fat 34g, Carbs 54g, Proteins 35g



### 1. Prep ingredients

Preheat oven to 425°F. Cut **potatoes** into ½-inch pieces. Trim ends from **shallot**, then peel and thinly slice. Pick **cilantro leaves** and tender stems and coarsely chop (reserve **a few sprigs** for garnish). In a large bowl, combine **tomatoes, corn, cumin, chopped cilantro**, and **¼ cup water** and set aside.



### 4. Make garlic aioli

Grate or finely chop **1 large clove garlic** into a small bowl. Add **mayonnaise**, stir to combine, and season to taste with **salt** and **pepper**.



### 2. Roast potatoes

Toss **potatoes, shallots**, and **1 tablespoon oil** on a rimmed baking sheet. Season with **½ teaspoon salt** and **a few grinds pepper**. Spread in an even layer and roast until tender when pierced with a knife, 20-25 minutes.



### 5. Roast shrimp

Spoon **tomato-corn mixture** over **potatoes**, toss together, and spread in an even layer. Return to oven and roast for about 5 minutes. Top with **shrimp** and continue to roast until shrimp is opaque and cooked through, about 5 minutes.



### 3. Prep shrimp

Meanwhile, toss **shrimp** with **2 teaspoons oil** in a medium bowl, and season with **¼ teaspoon each salt** and **pepper**. Place in the refrigerator until ready to cook.



### 6. Finish

Using a spatula, stir pan roast to combine, and divide between bowls or plates. Dollop with **garlic aioli** and garnish with **remaining cilantro sprigs**. Enjoy!