
Shrimp & Tomato Pan Roast

with Potatoes, Corn, and Aioli



30-40min



4 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. For a bit of magic dolloped on top: mayonnaise spiked with garlic for a creamy, addictive aioli. Cook, relax, and enjoy!

What we send

- 2
- 3,6

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 594kcal, Fat 32g, Carbs 39g, Proteins 33g



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 from sprigs and coarsely chop (reserve **a few sprigs** for garnish). In a large bowl, combine **tomatoes, corn, 1½ teaspoons of the cumin, chopped cilantro, and ½ cup water** and set aside.



2. Roast potatoes

Toss **potatoes, shallots,** and **1½ tablespoons 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.



3. Prep shrimp

Meanwhile, toss **shrimp** with **1 tablespoon oil** in a medium bowl, and season with **½ teaspoon each salt and pepper**. Place in the refrigerator until ready to cook.



4. Make garlic aioli

Grate or finely chop **2 large cloves garlic** and transfer to a small bowl. Add **mayonnaise**, stir to combine, and season to taste with **salt and pepper**.



5. Roast shrimp




Spoon **tomato-corn mixture** over **potatoes**, toss together, and spread in an even layer. Return to oven and roast for about 7 minutes. Top with **shrimp** and continue to roast until shrimp is opaque and cooked through, about 5 minutes.



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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**