



ONE PAN

FAST

## Sheet Pan Shrimp Scampi

with Roasted Corn, Zucchini & Tomato



20-30min



2 Servings

For neater corn preparation, after shucking the corn, stand the cob upright in a large, shallow bowl and carefully run your knife down the length of the cob, and the bowl will catch all of the kernels.

## What we send

- 2
- 1,6

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- rimmed baking sheet

## Allergens

Wheat (1), Shellfish (2), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 670kcal, Fat 32g, Carbs 70g, Proteins 36g



### 1. Prep vegetables

Preheat oven to 450°F with a rack in the upper third. Set a rimmed baking sheet on the upper oven rack to preheat while you prep. Peel and finely chop **3 large garlic cloves**. Cut **tomatoes** into 1-inch pieces. Cut **zucchini** into ½-inch thick rounds (halve lengthwise, if large). Shuck **corn**, removing any strings, then cut kernels from cobs.



### 2. Prep lemon & basil

Cut **half of the lemon** into very thin rounds. Squeeze **1 tablespoon lemon juice** from remaining half into a small bowl; whisk in **1 tablespoon oil** and **a pinch each salt and pepper** (set aside for step 6). Pick **basil leaves** from stems, discarding stems.



### 3. Marinate shrimp

Meanwhile, pat **shrimp** dry and add to a medium bowl along with **tomatoes, corn**, and **⅔ of the garlic**. Add **1 tablespoon oil** and **a pinch each salt and pepper**. Let sit until step 6.



### 4. Prep ciabatta & zucchini

Cut or tear **ciabatta** into 1-inch pieces and transfer to a bowl. Add **zucchini, lemon slices, remaining garlic, 2 tablespoons oil**, and **a pinch each salt and pepper**.



### 5. Roast ciabatta & zucchini


Carefully add **ciabatta and zucchini mixture** to hot baking sheet, spreading into an even layer. Roast in upper third of oven, stirring once or twice, until ciabatta is lightly toasted and zucchini is browned in spots, about 15 minutes (watch closely as ovens vary).



### 6. Add shrimp & serve

Add **marinated shrimp** to baking sheet and roast in the upper third of oven until shrimp are pink and curled and **tomatoes** are just beginning to break down, stirring once or twice, 6–8 minutes. Use a spatula to transfer **scampi mixture** to plates. Drizzle with **reserved lemon dressing** and garnish with **torn basil leaves**. Enjoy!

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

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