





ONE PAN

FAST

Sheet Pan Shrimp Scampi

with Roasted Corn, Zucchini & Tomato

 20-30min  4 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 560kcal, Fat 24g, Carbs 60g, Proteins 32g



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 **4 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 **one lemon** into very thin rounds. Squeeze **2 tablespoons juice** from remaining lemon into a small bowl; whisk in **2 tablespoons oil** and **a pinch each salt and pepper** (reserve 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 **2 tablespoon oils** 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, 3 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 until ciabatta is lightly toasted and zucchini is browned in spots, 15-17 minutes (watch closely as ovens vary).



6. Add shrimp & serve

Add **marinated shrimp** to baking sheet. 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, 8-12 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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