











Broiled Garlic and Herb Butter Shrimp

with Parmesan Toast and Baby Kale Cucumber Salad

FAMILY 20 Minutes



-  Shrimp
-  Garlic
-  Baby Kale
-  Parmesan Cheese
-  Mini Cucumber
-  Ciabatta Bun
-  Parsley
-  Lemon

HELLO SHRIMP

These tiny little crustaceans are packed with flavour

Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

Bust Out

Large Bowl, Whisk, 2 Baking Sheets, Strainer, Paper Towels, Silicone Brush, Garlic Press, Measuring Spoons, Large Non-Stick Pan

Ingredients

	4 Person
Shrimp	570 g
Garlic	12 g
Baby Kale	113 g
Parmesan Cheese	¼ cup
Mini Cucumber	132 g
Ciabatta Bun	4
Parsley	7 g
Lemon	1
Unsalted Butter*	3 tbsp
Sugar*	½ tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Juice **lemon**. Thinly slice **cucumber**. Peel, then mince or grate **garlic**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



4. MAKE SALAD

While **ciabatta** toasts, whisk together **half the lemon juice**, **½ tsp sugar** and **2 tbsp oil** in a large bowl. Season with **salt** and **pepper**. Add **baby kale** and **cucumber**. Toss together.



2. BROIL SHRIMP

Toss **shrimp** with **1 tbsp oil** on a baking sheet. Season with **salt** and **pepper**. Broil in **middle** of oven, until **shrimp** just turns pink, 5-6 min.**



5. MAKE GARLIC BUTTER

Heat a large non-stick pan over medium heat. When hot, add **3 tbsp butter** and **garlic**. Cook, swirling the pan often, until fragrant, 1 min. Remove from heat. Add **shrimp** and **remaining lemon juice**. Stir to coat.



3. TOAST CIABATTA

While **shrimp** broils, halve **ciabatta**, then brush cut sides with **1 tbsp oil**. Arrange cut side-up on another baking sheet then sprinkle over **Parmesan** and **half the parsley**. Toast in top of oven, until lightly golden, 2-3 min. (**TIP:** Keep an eye on your ciabatta so that it does not burn!). Cut **toasts** diagonally into triangles.



6. FINISH AND SERVE

Divide **shrimp** and **garlic-butter sauce** between bowls. Sprinkle over **remaining parsley**. Serve **kale salad** and **Parmesan toast** on the side for dipping!

Dinner Solved!