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Citrusy Shrimp Panzanella

with Tomatoes and Fresh Mozzarella

What's not to like about a salad that's equal parts bread and veggies? This shrimp panzanella is bulked up by crunchy gem lettuce, juicy tomatoes, and fresh mozzarella. A lemon-garlic marinade gives these shrimp an extra flavor boost.

30 min

level 1

make me first



Shrimp



Demi Baguette



Lemon



Grape Tomatoes



Baby Gem Lettuce



Garlic



Basil




Fresh Mozzarella



Chili Powder

Ingredients

		2 People	4 People
Shrimp	1)	10 oz	20 oz
Demi Baguette	2)	1	2
Lemon		1	2
Grape Tomatoes		4 oz	8 oz
Baby Gem Lettuce		1	2
Garlic		2 cloves	4 cloves
Basil		½ oz	1 oz
Fresh Mozzarella	3)	4 oz	8 oz
Chili Powder 		1 t	2 t
Oil*		2 T	4 T

*Not Included

Allergens

1) Shellfish

2) Wheat

3) Milk

Tools

Zester, Baking Sheet, Medium Bowl, Large Pan, Large Bowl

Ruler

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Nutrition per person Calories: 571 cal | Fat: 26 g | Sat. Fat: 8 g | Protein: 42 g | Carbs: 47 g | Sugar: 4 g | Sodium: 747 mg | Fiber: 7 g



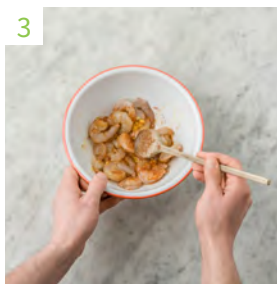
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1 Prep: Wash and dry all produce. Preheat the oven to 350 degrees. Cut the **demi baguette** into 1-inch cubes. Halve the **tomatoes**. Tear the **lettuce** into bite-sized pieces. Mince or grate the **garlic**. Thinly slice the **basil leaves**. Zest, then halve the **lemon**. Cut the **mozzarella** into ½-inch cubes.



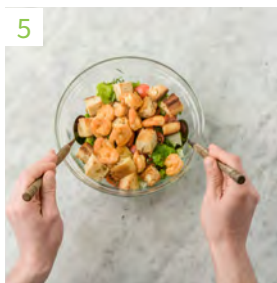
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2 Toast the bread cubes: Toss the **bread cubes** on a baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Bake for about 8 minutes, tossing halfway through cooking, until crispy.



3

3 Marinate the shrimp: In a medium bowl, toss together the **shrimp**, **lemon zest**, **garlic**, **chili powder**, a drizzle of **oil**, and a pinch of **salt** and **pepper**.



5

4 Cook the shrimp: Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **shrimp** to the pan and cook, tossing for 3-4 minutes, until opaque.

5 Toss the salad: In a large bowl, toss together the **shrimp**, **lettuce**, **tomatoes**, **mozzarella**, **bread cubes**, a large drizzle of **olive oil**, and a squeeze of **lemon**. Season with **salt** and **pepper**.

6 Plate and serve: Serve the **citrusy shrimp panzanella** divided between plates and sprinkled with **basil** and dig in!