



# Mediterranean Shrimp Packet Meal

Prep Time 10 mins  
Total Time 30 mins  
Meal Type Lunch, Dinner  
Contributed By



Source Living Plate Teaching Kitchen

Servings 4



## Ingredients

lb,c g,ml

- 1 Zucchini, medium, *Sliced into half circles*
- 1 cups Cherry Tomatoes, *Halved*
- 1/2 tsp Salt
- 1/2 tsp Black Pepper
- 1 1/2 lb Shrimp, large, *peeled and deveined*
- 4 Tbs Olive Oil
- 4 Garlic Cloves, *Minced*
- 1 Lemon, *Juiced and Zested*
- 1/2 tsp Red Pepper Flakes
- 1/4 cups Parsley, fresh, *Chopped*

## Directions

### Prep

1. Preheat oven to 400 degrees Fahrenheit.
2. Wash and cut all vegetables.
3. Prepare a 10x12 inch piece of tinfoil and parchment paper for each serving.

### Make

1. Spread out each piece of tinfoil on a baking sheet and top each with a piece of parchment paper. Slightly crimp the edges to prevent juices from running.
2. Fill each packet with zucchini and cherry tomatoes. Season with salt and pepper. Top with shrimp.
3. In a small bowl, whisk together olive oil, garlic, lemon juice and zest, and crushed red pepper flakes. Pour mixture over the shrimp.
4. Fold the edges of the packet over the shrimp and fold to seal. Bake for 16 minutes. Remove from the oven and allow to cool for 2 minutes before opening. Caution: steam will escape the packet when opened.
5. Garnish opened packets with fresh parsley and serve.

## Notes

This recipe is SUPER flexible - mix up proteins and vegetables based on individual preferences.

Source: Nutrient data for this listing was provided by USDA Food Composition Database. Each "-" indicates a missing or incomplete value.

Nutrition information for recipes is calculated by retrieving and compiling individual food data from the USDA database. Factors such as brand selection, size of produce, and preparation can change nutrition information in any recipe. We offer this information as an estimate only.

Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
<b>Calories</b> per serving	<b>280</b>	<b>Total Fat</b> 14.6g	22%	<b>Total Carbohydrates</b> 4g	1%
		Saturated Fat 2.1g	10%	Dietary Fiber 1g	2%
		Trans Fat 0.0g		Total Sugars 1g	
		<b>Cholesterol</b> 274mg	91%	<b>Protein</b> 35g	
		<b>Sodium</b> 498mg	21%		
		Vitamin D 0mcg 0% · Calcium 126mg 12% · Iron 1mg 7% · Potassium 587mg 12%			

\* The percent Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

- Show all nutrients -