

TUSCAN SHRIMP



SERVING SIZE

4



INGREDIENTS

ITEM

QUANTITY

Oil
Shrimp, Deveined
Garlic, Minced
Finely Chopped
Smoked Paprika
Italian Seasoning
Black Pepper

1 Tbsp.
1 Lb.
2½ Tsp.
1 Shallot
1¼ Tsp.
1 Tsp.
½ Tsp.

ITEM

QUANTITY

Salt
Red Pepper Flakes
Grape Tomatoes, Halved
Fresh Spinach
Fresh Basil Leaves, Roughly
Chopped
Unsalted Chicken Stock

½ Tsp.
⅛ Tsp.
1½ Cups
5½ Cups
¼ Cup
½ Cup



PREPARATION

- Heat oil in a large skillet over medium heat.
- Add shrimp and cook 2-3 minutes per side until pink and just cooked. Remove and set aside.
- In the same skillet, add shallot and garlic. Sauté 1-2 minutes until fragrant.
- Stir in smoked paprika, Italian seasoning, black pepper, salt, and red pepper flakes.
- Add grape tomatoes and cook 2-3 minutes until slightly softened.
- Pour in chicken stock and simmer 2-3 minutes.
- Add spinach and cook until wilted, about 1-2 minutes.
- Return shrimp to the skillet, toss to coat, and cook 1-2 minutes until heated through.
- Remove from heat and stir in fresh basil. Serve warm and enjoy!