



TUSCAN SHRIMP



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Oil	1 Tbsp.	Salt	½ Tsp.
Shrimp, Deveined	1 Lb.	Red Pepper Flakes	⅛ Tsp.
Garlic, Minced	2½ Tsp.	Grape Tomatoes, Halved	1½ Cups
Finely Chopped	1 Shallot	Fresh Spinach	5½ Cups
Smoked Paprika	1¼ Tsp.	Fresh Basil Leaves, Roughly	
Italian Seasoning	1 Tsp.	Chopped	¼ Cup
Black Pepper	½ Tsp.	Unsalted Chicken Stock	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!