

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Paper towels
- Bowl

- Pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

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LEMONY PARMESAN SHRIMP SALAD

Creamy Greek Dressing, Tomatoes & Garlic Bread









1 SIZZLE



10 oz | 20 oz Shrimp Contains: Shellfish



1 tsp | 2 tsp Garlic Powder



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



1 | 2 Demi-Baguette Contains: Soy, Wheat

Rinse shrimp* under cold water; pat dry. Season with garlic powder, salt, and pepper. In a hot pan, heat a large drizzle of oil and half the garlic herb butter. Add shrimp; cook until opaque and cooked through, 3-4 minutes. Transfer to a plate.



• Melt **remaining garlic herb butter** in same pan over medium heat.

While butter melts, quarter **baguette** lengthwise and halve crosswise. Add **baguette pieces**, cut sides down, to pan; cook until toasted, 2-3 minutes.

3 SERVE



4 oz | 8 oz Grape Tomatoes



2 | 4 Croutons Contains: Milk, Wheat



1 | 2 Lemon

 Cut lemon into wedges. Top salad with shrimp, tomatoes, croutons, remaining cheese, and a squeeze of lemon. Serve with garlic bread.



2 TOSS



2 | 4 Baby Lettuce



1.5 oz | 3 oz Greek Vinaigrette Contains: Eggs, Milk



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



6 TBSP | 12 TBSP Parmesan Cheese Contains: Milk

- Wash and dry produce.
- While garlic bread toasts, trim and discard root end from lettuce and separate leaves.
 Dry lettuce thoroughly; chop into bite-size pieces.
- Combine vinaigrette and mayonnaise in a bowl; add lettuce and half the cheese.
 Toss to coat.

