

Lemon Miso Shrimp and Broccoli Sheet Pan Dinner



SIZE

For 2

PREPARATION

10 minutes

DIFFICULTY



Level





Traybakes are ideal because they just require 1 pan! Reach for some Not Just Salad Dressing, shrimp, broccolini, and lemon, and you have yourself a quick weeknight meal in just 10 minutes.

The use of one pan allows for minimal cleanup which is ideal after work on a weeknight. The shrimp and broccolini cook perfectly for the same amount of time and your left with a nice pan sauce to pour right on top of the shrimp and veggies. Option to serve this over rice or quinoa as well.

Ingredients

1 lb large shrimp, peeled and deveined

1 cup Not Just Salad Dressing

2 bunches broccolini, trimmed

1 lemon, half thinly sliced into rounds

2 Tbsp olive oil

lb salt and black pepper

Process

1

Set the oven to broil with a rack in the second position from the top. Line a sheet tray with foil and set aside.

2

Place the shrimp in a medium bowl with the lemon miso dressing and toss to fully coat.

3

Place the prepared broccolini in a large bowl with the lemon slices, olive oil, $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon ground black pepper and toss to fully coat, massaging the oil into the florets.

4

Pour the shrimp in an even layer in the center of the prepared sheet tray. Surround the shrimp with the broccolini and lemon slices in an even layer and place under the broiler for 7 minutes until the shrimp and broccolini begin to char. Squeeze remaining lemon half over the whole tray and serve.