

RECIPE | TOMATOES

# SHEET PAN SHRIMP AND TOMATOES



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Recipe created by *Joy Monnerjahn*



## INGREDIENTS

- 2 dry pints** Pure Flavor® Sangria® Medley Tomatoes
- 2 lb** extra jumbo shrimp, peeled & deveined
- 1 bunch** asparagus, trimmed
- 2 tbsp** pesto
- 2 tbsp** lemon juice
- 2 tbsp** olive oil
- 1 tsp** Cajun seasoning
- 1 tsp** blackened seasoning
- 1** lemon, zested

## DIRECTIONS

- 1** Preheat oven to 425°F. Place tomatoes, shrimp, and asparagus in a large bowl, then drizzle olive oil to cover. Add the pesto, lemon juice, the seasonings, and lemon zest, then toss to combine. Spread the mixture over a parchment lined baking sheet and cook for 15 minutes.
- 2** Squeeze extra lemon juice over cooked shrimp and veggies before serving, if desired. Serve immediately.



**20 min**

**5 min** | **15 min**  
PREP. | COOKING



**4**



**easy**