



RECIPE | TOMATOES

SHEET PAN SHRIMP AND TOMATOES



5 min
PREP.



4



easy

20 min

15 min
COOKING

INGREDIENTS

Recipe created by Joy Monnerjahn

- 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.