

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Roasted Shrimp with Spaghetti Squash

- 1 med -spaghetti squash (about 3 lbs) halved lengthwise, seeds discarded
- 1 lb -large shrimp, peeled and deveined
- 1 tbsp plus
- 1 tsp -extra virgin olive oil
- 1 tbsp -fresh lemon juice
- 2 tbsp -fresh parsley, roughly chopped
- Coarse salt and ground pepper

Directions:

Preheat oven to 375°. Season squash with salt and pepper, place cut side down in a 9x13 baking dish. Add $\frac{3}{4}$ cup water and roast until tender, about 45 min. Let cool. Meanwhile, on a rimmed baking sheet, toss shrimp with 1 tsp oil, season with salt and pepper. Roast until cooked through, 8-10 min. With a fork, scrape flesh of squash into a large bowl. Add shrimp and any cooking juices, lemon juice, and 1 tbsp oil; toss to combine. Season with salt and pepper, top with parsley, and serve.



Untiedt's Vegetable Farm, Inc.

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