

## Citrusy Sheet Pan Shrimp with Peach Pickled Jalapeños

**2 SERVINGS** | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 30 minutes**

Rose's Seafood, Inc. Gulf Shrimp, thawed  
Buena Tierra Farm Red Thumb Fingerling Potatoes, washed and scrubbed, peeled (optional)  
Johnson's Backyard Garden Summer Squash, washed, ends trimmed  
Braune Farm Tomatoes, washed  
Farmhouse Kitchen Peach Pickled Jalapenos  
Farmhouse Kitchen Lemon Garlic Vinaigrette, shaken or stirred well before use  
Salt and pepper  
Olive or vegetable oil

Preheat oven to 450°F degrees and adjust oven rack to middle position.

**STEP 1** While the oven is preheating, chop the potatoes into small cubes, about ¾" in size. Add the potatoes to a large, rimmed baking sheet. Drizzle with 1 tbsp. oil and season with ½ tsp. salt and pepper. Toss to coat and spread out in an even layer. Roast the potatoes in the preheated oven for 15 minutes.

**STEP 2** As the potatoes are roasting, peel the shrimp and set aside in a bowl. Chop the squash into ½" thick slices and cut the tomatoes in half. Add the vegetables to the bowl with shrimp. Season with ½ tsp. salt and pepper, and 1 tbsp. oil. Toss to coat and set aside.

**STEP 3** When the potatoes have roasted for 15 minutes, remove the baking sheet from the oven and flip the potatoes over, spreading them out on the baking sheet. Arrange the shrimp, squash, and tomatoes around the potatoes. Bake until the shrimp turn pink-ish orange and the tails curl. The squash will become crisp tender and lightly brown, about 10-12 minutes. Immediately after removing the baking sheet from the oven, drizzle the lemon garlic vinaigrette all over and toss to coat. The tomatoes will release their juices and mix with the lemon garlic vinaigrette.

**STEP 4** To serve, transfer the roasted shrimp and vegetables to serving plates. Spoon the vinaigrette and juices from the baking sheet over top. Serve with peach pickled jalapeños for a slightly sweet, spicy and bright garnish. Enjoy!