Designed, tested, and approved by Chef Lora Sendik

Let's Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you'll need to create a meal for two. So grab a glass of wine and start cooking!

### Shrimp Panzanella

**Cooking time**
15-20 minutes

**Ingredients**
- ¾ lb raw shrimp
- 1 lemon
- 5 Tbsp canola and olive oil blend
- ½ tsp salt
- ½ tsp pepper
- 1 mini batard
- 1¼ lb heirloom tomatoes
- 1 cup fresh basil leaves
- 3 scallions
- 5 cups fresh arugula

**Equipment Needed**
- Knife
- Cutting Board
- Two Large Bowls
- Outdoor Grill or Indoor Grill Pan

Let's Make a Meal™ serves 2

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Make every meal special™
Heat outdoor grill or an indoor grill pan to medium high heat. In a large bowl, toss shrimp with half of the lemon juice, lemon zest, 1 Tbsp oil, and ¼ tsp each salt and pepper. Brush the baguettes with 2 tablespoons of oil.

Zest and juice the lemon. Slice the batard in half lengthwise and cut the tomatoes into bite-size chunks. Tear the basil into large pieces. Slice the scallions on a bias.

Grill the baguette until the baguette is lightly toasted, approximately 1 minute per side. Grill shrimp until they are opaque, approximately 2–3 minutes per side. Cut the baguette into crouton sized pieces.

In another bowl, toss the cooked shrimp, bread, tomatoes, green onion, basil, remaining lemon juice, remaining two tablespoons of oil, and ¼ teaspoon each salt and pepper. Add the arugula and toss to coat.

Transfer to two plates and enjoy.