



Shrimp and Veggie Packets



Ingredients:

- 4 mixed color mini bell peppers, or 1 Carmen pepper, seeded and sliced into thin rings
- 2 celery ribs, thinly sliced on the bias
- 1 leek, halved lengthwise and soaked in cold water to remove grit, then sliced into thick half-moons
- 1 large shallot, thinly sliced
- 2 tablespoons olive oil, plus extra to drizzle
- Kosher salt
- Freshly ground black pepper
- 1 ½ pounds large peeled and deveined shrimp
- 4 sprigs fresh thyme
- 1 ½ teaspoons herbs de Provence
- 4 thin lemon rounds
- 4 teaspoons dry white wine or water
- ¼ cup fresh parsley leaves, chopped

Method:

1. Preheat the oven to 400F. Lay out 4 pieces of parchment paper, 16 inches long, and the width of your roll.
2. Toss the peppers, celery, leek, and shallot with 1 tablespoon of the oil, ¼-teaspoon salt, and pepper to taste. Divide evenly and place on one half of each parchment piece.
3. Toss the shrimp with the remaining tablespoon oil, the thyme, herbs de Provence and salt to taste. Divide evenly and put on top of the vegetables on the parchment. Put a lemon round on each and drizzle each with 1 teaspoon of wine or water.
4. Fold the parchment paper over the ingredients, crimping and folding to seal, making parchment packages. Arrange the packages on a baking pan and bake until the shrimp are cooked through, 10 to 15 minutes. Cut a slit in each packet to release the steam, and then open the packets. Drizzle each with olive oil and sprinkle with parsley.
5. Serve immediately