



## **Shrimp Scampi with Sun-Dried Tomatoes, Broccoli, and Potatoes**

Prep time: 5 minutes

Cook Time: 15 minutes

Makes: 3 - 4 servings

1 carton (16 oz) SeaPak Shrimp Scampi, frozen

3 large red potatoes, cut into 1" slices

1 package (10 oz) frozen broccoli florets (no sauce), thawed and drained

2 tbs water

2 tbs marinated sun-dried tomatoes, drained and cut into small pieces

¼ cup Parmesan

BRING water to a boil in a medium size pot. Add potatoes and cook until fork tender, about 8 to 12 minutes. Drain and set aside.

PREHEAT large skillet for 1 minute on high. ADD shrimp and sauté for 4 minutes.

ADD potatoes, broccoli, sun dried tomatoes and the 2 tablespoons of water to the skillet with shrimp. Stir to incorporate and sauté for additional 3 to 5 minutes until the shrimp are fully cooked.

SPOON shrimp mixture onto serving dishes. Sprinkle with parmesan cheese and serve.

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