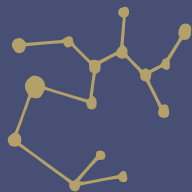




# Under the Stars Recipes



Access your shopping list online at  
[datenightinbox.com/stars](https://datenightinbox.com/stars)

Your custom curated dinner menu was created by husband and wife duo, Virginia and Joshua Townsend, from Off the Pepper. These delicious recipes were inspired by their individual zodiac signs. Enjoy!

## BLISTERED SHISHITO PEPPERS



### INGREDIENTS

- 1 bag shishito peppers
- 2 Tbsp. olive oil
- Salt & pepper to taste
- 1 tsp. lemon juice
- 1 Tbsp. soy sauce
- 1/2 tsp. garlic, crushed
- 2 Tbsp. crumbled feta
- 1/4 tsp. sesame seeds

### DIRECTIONS

First, preheat the oven to 400 degrees. Then, season shishito peppers with soy sauce, garlic, olive oil, salt, pepper & lemon juice. Place on aluminum lined baking sheet & bake for about 15 minutes, checking after 10 minutes. Continue baking if needed until peppers begin to blister. Remove from the oven and allow to cool for 5 minutes. Then, place in a bowl and garnish with feta cheese & sesame seeds. Enjoy while you make your entree!



## LEMON-THYME LAMB & SHRIMP DUO

### INGREDIENTS

- 2 Tbsp. butter
- 2 Tbsp. garlic
- 1 tsp. lemon juice
- 1 tsp. lemon zest
- 3 sprigs of thyme
- 4 tsp. olive oil
- 6 lamb chops (bone in or out)
- 1/2 lb. U-15 shrimp
- Salt & pepper to taste
- 2 tsp. smoked paprika
- 1 Tbsp. soy sauce
- 2 Tbsp. white wine

### DIRECTIONS

First, preheat the oven to 350 degrees. In a medium sized bowl, clean the lamb chops using vinegar and salt.

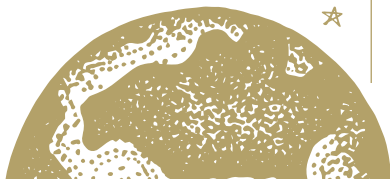
Then, season lamb chops & shrimp with 2 tsp. olive oil, lemon juice, 1 Tbsp garlic, 1 sprig of thyme, soy sauce and smoked paprika.

In a nonstick frying pan, sear lamb chops for 1 minute on each side to seal in the juices.

Place lamb chops on an aluminum lined baking sheet and bake for 10 minutes.

After 10 minutes, heat a medium sauce pan with butter, 2 tsp. olive oil, 1 Tbsp garlic, lemon zest & white wine and allow for it to simmer. Add shrimp & lamb to cook until finished.

Next up is the side dish!



## JERK RISOTTO

### INGREDIENTS

- 1 Tbsp. grace jerk seasoning
- 2 Tbsp. butter
- 4 cups chicken stock
- 1 cup water
- 1 tsp. olive oil
- 1 small onion
- 1 Tbsp crushed garlic
- 1 cup arborio rice
- 1/4 cup heavy cream
- 1/4 cup parmesan cheese
- 1 Tbsp. Italian parsley
- Salt & pepper to taste

### DIRECTIONS

In a medium saucepan, heat olive oil and butter (1 Tbsp.) to saute onions by allowing them to become translucent. Add the rice and jerk seasoning and continue to saute until rice is slightly toasted and you smell a slight nutty aroma.

Add the stock until it is just covering the rice, then lower the heat to medium so the stock simmers the risotto.

**Note- when cooking risotto you add the stock 1/2 cup at a time, let the rice soak it up, and then add more stock.**

When the rice appears almost dry, add more stock and allow to cook until the grains are tender but still firm to the bite without being crunchy. You do not want the center of the rice to be stark white.

Stir in the heavy cream, remaining butter, parmesan cheese and parsley. Stir and season with salt and pepper to taste.