

Roasted Zucchini and Shrimp With Za'atar Yogurt

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Total Time 45 minutes

Prep Time 10 minutes

Cook Time 35 minutes

Rating ★ ★ ★ ★ ★ (1,347)

This simple, colorful sheet-pan meal combines caramelized chunks of zucchini and tender shrimp. The zucchini is given a head start in the oven so it can turn deeply brown, while the shrimp marinate in a mix of za'atar and lemon zest, absorbing the flavors. Then, the shrimp is added to the sheet pan, and everything is quickly broiled before being dolloped with an herby, garlicky yogurt sauce. Don't slice the zucchini too thin: This dish benefits from the texture of thick, meaty pieces.

INGREDIENTS

Yield: 4 servings

1½ pounds zucchini, halved and sliced into ½-inch-thick half-moons

4 tablespoons extra-virgin olive oil

1¼ teaspoons fine sea or table salt, more to taste

½ teaspoon red-pepper flakes, more as needed

1½ pounds shelled extra-large shrimp

PREPARATION

4 teaspoons za'atar
1 lemon, finely zested and
juiced
⅔ cup plain whole-milk yogurt
1 garlic clove, finely grated or
minced
Chopped mint, cilantro or dill, for
serving

Step 1

Place rack 6 inches from broiler, and heat oven to 425 degrees. In a large bowl, toss together zucchini, 2 tablespoons olive oil, ½ teaspoon salt and ¼ teaspoon red-pepper flakes. Spread evenly on a rimmed sheet pan. Roast until the zucchini is nicely browned all over, about 25 minutes, tossing halfway through.

Step 2

While the zucchini roasts, pat shrimp dry and add to the same bowl used for the zucchini (no need to wash it). Toss shrimp with the remaining 2 tablespoons olive oil, ½ teaspoon salt, remaining ¼ teaspoon red-pepper flakes, 2 teaspoons za'atar and all of the lemon zest. Let sit at room temperature while the zucchini roasts.

Step 3

Remove zucchini from oven and turn the broiler to high. Add shrimp to the sheet pan with the zucchini, spreading it out evenly. Broil for 2 to 5 minutes, or until the shrimp just cooks through (watch it carefully so the shrimp don't overcook).

Step 4

Meanwhile, in a small bowl, whisk together yogurt, remaining ¼ teaspoon salt, half of the lemon juice, the remaining 2 teaspoons za'atar and the grated garlic. Taste and add more salt or lemon juice, if needed. If the mixture is very thick, stir in a little water to loosen it, then spoon it on top of the shrimp and zucchini, and sprinkle with chopped herbs. Serve, making sure to scoop up the pan juices.

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