

COOK THIS PAGE: PARCHMENT RECIPE.

NO.2 SHRIMP/RÅKOR 

1 Preheat oven to 190°C (375°F).

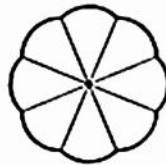
2 Defrost bag of IKEA RÅKOR UTAN SKAL peeled shrimp.

3 Fill in the remaining ingredients, and add any you crave. Mix it up so spices spread evenly.

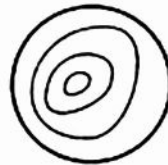
4 Fold the parchment paper into a closed pouch and crimp the ends.



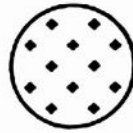
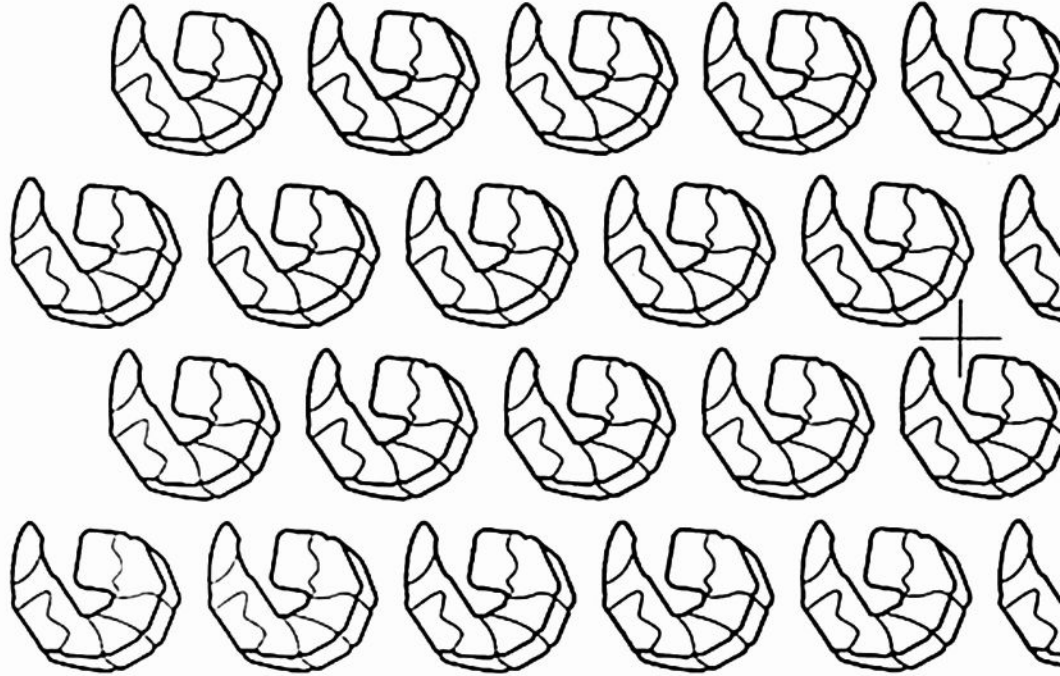
1/8 tsp BLACK PEPPER



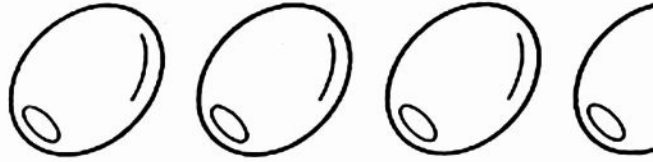
1 MINCED GARLIC CLOVE



1/4 tsp POWDERED ONION



1/8 tsp SALT



5 Place the parchment pouch on an IKEA VARDAGEN baking pan.



6 Place the pan in your oven for 25 minutes. If you're distracted set a timer so you don't forget!

7 Pull the pan from the oven and let it sit for 10 minutes. Then open the parchment pouch. Enjoy the smell!

8 Serve the food to guests and make sure to enjoy some yourself. Share your creation with #EasyPeasy



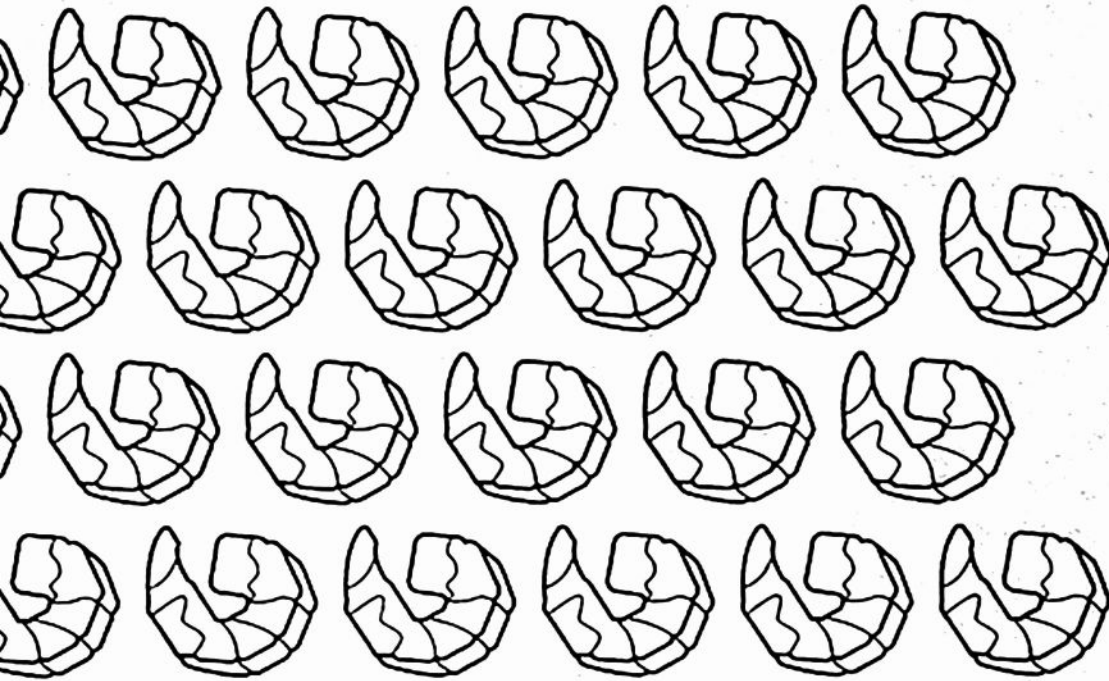
1/4 tsp DRIED OREGANO



1/4 tsp SESAME OIL



3 CHERRY TOMATOES



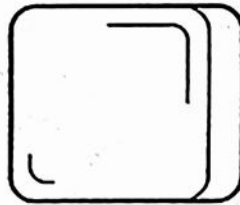
1/2 pound IKEA RÄKOR UTAN SKAL PEELED SHRIMP



5 BLACK OLIVES



1/4 tsp HONEY



1 tbsp BUTTER