

# Shrimp, Potato & Corn “Boil”

## *with Creamy Summer Bean & Cherry Tomato Salad*

In coastal regions of the South, the seafood boil is a treasured culinary tradition—often enjoyed al fresco at celebrations. For this adaptation, instead of boiling our shrimp in a seasoned broth, we’re coating them directly with a blend of classic spices and fresh thyme, then sautéing them with a bit of garlic for spectacular flavor in every bite. With a medley of potatoes and corn on the cob, it makes for a beautiful, bountiful spread. On the side, a creamy tomato and summer bean salad (your beans may be green or purple) completes this delicious feast.

### Blue Apron Wine Pairings

Château Les Girards Bordeaux White, 2015  
Ventana Vineyards Sauvignon Blanc, 2013



## Ingredients

- 1½ Pounds Shrimp
- 3 Cloves Garlic
- 2 Ears of Corn
- 1 Lemon
- 1 Pound Yukon Gold Potatoes
- ½ Pound Multicolored Cherry Tomatoes
- ½ Pound Summer Beans
- 1 Bunch Thyme

## Knick Knacks

- 2 Tablespoons Butter
- ⅓ Cup Mayonnaise
- 2 Teaspoons Shrimp Boil Spice Blend  
*(Sweet Paprika, Celery Seeds, Mustard Powder & Ground Bay Leaves)*

**Makes:** 4 servings | **Calories:** about 500 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 30-40 minutes



1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Snap off and discard the stem ends of the beans. Remove and discard the husks and silks of the corn; cut each cob into quarters. Cut the potatoes into large pieces. Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Halve the tomatoes. Quarter and deseed the lemon. Pick the thyme leaves off the stems; discard the stems.

2



## Cook the beans & corn:

Add the **beans** to the pot of boiling water. Cook 3 to 4 minutes, or until slightly tender. Add the **corn**. Cook 3 to 4 minutes, or until slightly softened and the corn is bright yellow. Using tongs, transfer the cooked corn to a large bowl and the cooked beans to a strainer, leaving the pot of water boiling. Rinse the beans under cold water for 30 seconds to 1 minute to stop the cooking process. Pat dry with paper towels; transfer to a separate large bowl.

3



## Cook the potatoes:

Add the **potatoes** to the same pot of boiling water. Cook 12 to 14 minutes, or until tender when pierced with a fork. Drain thoroughly. Transfer to the bowl of **cooked corn**.

4



## Make the aioli & salad:

While the potatoes cook, in a small bowl, combine the **mayonnaise**, **half the garlic paste** and the **juice of 2 lemon wedges**; season with salt and pepper to taste. To the bowl of **cooked beans**, add the **tomatoes** and **half the aioli**. Toss to coat; season with salt and pepper to taste. Transfer to a serving dish.

5



## Finish the vegetables & shrimp:

Pat the **shrimp** dry with paper towels; transfer to a bowl. Add **half the thyme** and  $\frac{3}{4}$  of the **spice blend**; season with salt and pepper. Toss to coat. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned shrimp and **remaining garlic paste**. Cook, stirring occasionally, 2 to 4 minutes, or until the shrimp are slightly opaque. Add the **cooked corn and potatoes**, **butter** and the **juice of the remaining lemon wedges**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and the shrimp are opaque and cooked through. Remove from heat.

6



## Serve your dish:

Transfer the **finished vegetables and shrimp** and **remaining aioli** to serving dishes. Garnish with the **remaining thyme** and **remaining spice blend**. Serve with the **salad** on the side. Enjoy!