

Paprika Shrimp & Cheddar Grits

with Tomato & Sweet Corn

This recipe celebrates a coastal Southern favorite: shrimp and grits. We're finishing our shrimp, seasoned with smoky-sweet paprika, in a fresh tomato, lemon and butter sauce. And we're cooking our grits (simply dried and ground corn) with juicy kernels straight off the cob—before melting sharp cheddar into the pot. (For just the right consistency, be sure to whisk your grits every so often, transforming them into a deliciously smooth porridge.)

Blue Apron Wine Pairings

Vermillion White, 2015

Château Les Girards Bordeaux White, 2015



Ingredients

10 Ounces Shrimp
¾ Cup Yellow Grits
3 Cloves Garlic
1 Scallion
1 Ear of Corn
1 Lemon
1 Tomato

Knick Knacks

2 Ounces Cheddar Cheese
2 Tablespoons Butter
1 Teaspoon Smoked Paprika

Makes: 2 servings | **Calories:** about 810 per serving

Prep Time: 15 minutes | **Cook Time:** 15–25 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cob; discard the cob. Grate the cheese. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Peel and mince the garlic. Cut off and discard the root end of the scallion; thinly slice, separating the white bottom and green top. Core and small dice the tomato. Pat the shrimp dry with paper towels and place in a medium bowl. Season the shrimp with salt, pepper and the **smoked paprika**; toss to coat.

2



Make the cheddar grits:

In a medium pot, combine **3 cups of water** and a **big pinch of salt**. Heat to boiling on high. Once boiling, slowly add the **grits** and **corn**, whisking to break up any clumps. Reduce the heat to low. Cook, whisking occasionally, 10 to 12 minutes, or until the water has been absorbed and the grits have thickened. Remove from heat. Add the **cheese**, **lemon zest** and **half the butter**. Whisk to thoroughly combine; season with salt and pepper to taste. Cover and set aside in a warm place.

3



Cook the shrimp:

While the grits cook, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **seasoned shrimp**; season with salt and pepper. Cook, turning occasionally, 2 to 4 minutes, or until browned and cooked through. Transfer to a plate. Wipe out the pan.

4



Cook the aromatics:

While the grits continue to cook, in the same pan, heat 2 teaspoons of olive oil on medium until hot. Add the **garlic** and **white bottom of the scallion**; season with salt. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.

5



Finish the shrimp:

Add the **tomato** to the pan; season with salt. Cook, stirring occasionally, 2 to 4 minutes, or until slightly softened. Add the **cooked shrimp**, **remaining butter** and the **juice of all 4 lemon wedges**. Cook, stirring occasionally, 30 seconds to 1 minute, or until thoroughly combined and saucy. Remove from heat. Season with salt and pepper to taste.

6



Plate your dish:

Divide the **cheddar grits** between 2 bowls. (If the grits seem stiff, gradually stir in up to 2 tablespoons of water to achieve your desired consistency.) Top with the **finished shrimp**. Garnish with the **green top of the scallion**. Enjoy!