

Shrimp & Two-Cheese Grits

with Sautéed Summer Vegetables

Tonight, we're preparing a Southern favorite—shrimp and grits—with plenty of classic appeal. We're coating our shrimp in a zesty blend of seasonings inspired by the flavors of the Lowcountry. (A hot pan chars the spices, imparting deliciously smoky flavor to the shrimp.) Our hearty grits get their richness from two kinds of cheese: sharp cheddar and sweet, creamy mascarpone. And our trio of late-summer veggies—cherry tomatoes, corn and squash—brings welcome color and texture. (Depending on what's best at the farms near you, you may receive either green zucchini or yellow squash!)

Blue Apron Wine Pairings

Uvaggio Vermentino, 2015

Marius Roux Chenin Blanc, 2015



Ingredients

1½ Pounds Shrimp
1¼ Cups Yellow Grits
4 Ounces Cheddar Cheese
6 Ounces Cherry Tomatoes
2 Cloves Garlic
2 Ears of Corn
2 Scallions
1 Lemon
1 Summer Squash

Knick Knacks

2 Tablespoons Butter
½ Cup Mascarpone Cheese
2 Teaspoons Shrimp Spice Blend

(Sweet Paprika, Celery Seeds, Mustard Powder & Ground Bay Leaves)

Makes: 4 servings | **Calories:** about 760 per serving

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/fp340

Recipe #340

Instructions

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1



Prepare the ingredients:

Wash and dry the fresh produce. In a large pot, combine **5 cups of water** and a **big pinch of salt**; heat to boiling on high. Grate the cheddar cheese. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cobs; discard the cobs. Medium dice the squash. Peel and thinly slice the garlic. Cut off and discard the root ends of the scallions; thinly slice the white bottoms and cut the green tops into ½-inch pieces. Halve the tomatoes. Quarter and deseed the lemon. Pat the shrimp dry with paper towels; place in a medium bowl with the **spice blend** and toss to thoroughly coat.

2



Make the cheese grits:

Slowly whisk the **grits** into the pot of boiling water. Reduce the heat to low and cook, whisking frequently to break up any clumps, 10 to 12 minutes, or until the water has been absorbed and the grits have thickened. Remove from heat. Whisk in the **cheddar cheese, mascarpone cheese** and **half the butter** to thoroughly combine; season with salt and pepper to taste. Cover and set aside in a warm place.

3



Cook the corn & squash:

While the grits cook, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **corn** and **squash**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and softened.

4



Add the aromatics & tomatoes:

Add the **garlic, white bottoms of the scallions** and **tomatoes** to the pan; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the tomatoes are slightly softened.

5



Add the shrimp:

Add the **seasoned shrimp** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the shrimp are opaque and cooked through. Stir in the **remaining butter** and the **juice of all 4 lemon wedges**. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined. Remove from heat and season with salt and pepper to taste.

6



Plate your dish:

Divide the **cheese grits** between 4 bowls. (If the grits seem stiff, gradually stir in up to 2 tablespoons of water to achieve your desired consistency.) Top with the **cooked vegetables and shrimp**. Garnish with the **green tops of the scallions**. Enjoy!