

# Shrimp & Provençal-Style Vegetables

with Summer Squash & Aioli

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 4

The vibrant flavors of Provence, a region in the South of France, shine in tonight's dish—made with shrimp and classic ingredients like summer squash, sweet peppers, tomatoes, and olives. (Chefs, you may receive green zucchini, grey zucchini, or yellow squash—and red or yellow charm tomatoes!) For dipping into the saucy vegetables, we're making garlic toasts—rubbing toasted baguette slices with a clove of garlic, then slathering them with a creamy aioli, a classic condiment of garlic-seasoned mayonnaise.



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## Ingredients



1 1/2 lbs  
SHRIMP



6 oz  
SWEET PEPPERS



2  
SMALL  
BAGUETTES



SUMMER SPECIALTY

6 oz  
CHARM  
TOMATOES



1 bunch  
BASIL



2 cloves  
GARLIC



2  
SUMMER SQUASH



1  
LEMON



3/4 lb  
YUKON GOLD  
POTATOES

## KNICK KNACKS:



2 Tbsp  
TOMATO PASTE



2 Tbsp  
VERJUS BLANC



1 oz  
BLACK  
CERIGNOLA  
OLIVES



1/2 cup  
MAYONNAISE



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## 1 Prepare the ingredients & make the aioli:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Medium dice the potatoes.
- ☐ Medium dice the squash.
- ☐ Cut off and discard the pepper stems; halve the peppers lengthwise. Remove and discard the ribs and seeds, then thinly slice crosswise.
- ☐ Halve the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Halve the baguettes.
- ☐ Using the side of your knife, smash the olives; remove and discard the pits. Roughly chop the olives.
- ☐ Quarter and deseed the lemon.
- ☐ Peel the garlic. Finely chop 1 clove; smash with the side of your knife until it resembles a paste (or use a zester). Leave the remaining clove whole.
- ☐ In a bowl, combine the **mayonnaise**, the **juice of 2 lemon wedges**, and **as much of the garlic paste as you'd like**. Season with salt and pepper to taste.



## 2 Cook the potatoes:

- ☐ Add the **potatoes** to the pot of boiling water. Cook 9 to 11 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot.

## 3 Cook the vegetables:

- ☐ In a large pan (nonstick, if you have one), heat 2 tablespoons of olive oil on medium-high until hot. Add the **squash**. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Add the **tomato paste** and **peppers**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until dark red. Add the **tomatoes**, **verjus**, and **1 cup of water**. Cook, stirring frequently, 2 to 3 minutes, or until slightly thickened. Transfer to the pot of **cooked potatoes**. Stir to combine; season with salt and pepper to taste. Set aside in a warm place. Rinse and wipe out the pan.



## 4 Make the garlic toasts:

- ☐ In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Working in batches, add the **baguettes**, cut side down. Toast, occasionally pressing with a spatula, 3 to 4 minutes on the first side, or until lightly browned. Flip and toast, occasionally pressing with a spatula, 1 to 2 minutes, or until browned. (If the pan seems dry, add 1 tablespoon of olive oil before flipping.) Transfer to a work surface. When cool enough to handle, rub the cut sides with the **whole garlic clove**, then spread with **half the aioli**. Discard the garlic clove.



## 5 Cook the shrimp:

- ☐ Pat the **shrimp** dry with paper towels. Season with salt and pepper. In the same pan, heat 2 tablespoons of olive oil on medium-high until hot. Add the seasoned shrimp and cook, stirring occasionally, 3 to 4 minutes, or until opaque and cooked through. Turn off the heat.

## 6 Finish the vegetables & serve your dish:

- ☐ Pick the **basil** leaves off the stems; discard the stems. To the pot of **cooked vegetables**, add the **olives**, **half the basil** (tearing the leaves just before adding), and the **juice of the remaining lemon wedges**. Stir to combine; season with salt and pepper to taste. Divide the finished vegetables and **cooked shrimp** among 4 dishes. Garnish with the **remaining basil** (tearing the leaves just before adding). Serve with the **garlic toasts** and **remaining aioli** on the side. Enjoy!