

Sautéed Shrimp & Green Beans

with Globe Tomatoes,
Spinach, & Orzo Pasta

TIME: 25-35 minutes

SERVINGS: 4

If you ask us, buttery orzo with summer vegetables is one of the season's most delicious comfort foods. Tonight, we're serving orzo and spinach under sautéed shrimp and blanched green beans, both coated in a rich tomato sauce. The sauce, which comes together in just a few minutes, lends some of its brightness to the pasta underneath, bringing all of the dish's satisfying flavors together.



MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



Ingredients



1 1/8 lbs
SHRIMP



10 oz
ORZO PASTA



4 oz
SPINACH



2 cloves
GARLIC



3/4 lb
GREEN BEANS



SUMMER SPECIALTY
1/2 lb
HERITAGE GLOBE
TOMATOES



1 bunch
PARSLEY

KNICK KNACKS:



4 Tbsps
BUTTER



2 Tbsps
CRÈME FRAÎCHE



1 Tbsp
WHITE WINE
VINEGAR



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the stem ends of the green beans.
- ☐ Peel the garlic; using the flat side of your knife, smash each clove to flatten.
- ☐ Quarter the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Roughly chop the parsley leaves and stems.



2 Blanch & shock the green beans:

- ☐ Fill a large bowl with ice water; add a **pinch of salt** and set aside.
- ☐ Add the **green beans** to the pot of boiling water and cook 3 to 4 minutes, or until bright green and slightly softened.
- ☐ Leaving the pot of water boiling, using a slotted spoon or strainer, immediately transfer the blanched green beans to the bowl of ice water. Let stand until completely cool. Drain thoroughly and pat dry with paper towels.



3 Cook the pasta:

- ☐ Add the **pasta** to the same pot of boiling water and cook 8 to 9 minutes, or until just shy of al dente (still slightly firm to the bite). Turn off the heat.
- ☐ Reserving **½ cup of the pasta cooking water**, drain thoroughly and return to the pot.



4 Start the shrimp:

- ☐ While the pasta cooks, rinse the **shrimp** and pat dry with paper towels. Season with salt and pepper.
- ☐ In a large pan (nonstick, if you have one), heat 2 tablespoons of olive oil on medium-high until hot. Add the seasoned shrimp and **garlic** in a single layer. Cook, without stirring, 1 to 2 minutes, or until lightly browned.



5 Make the sauce & finish the shrimp:

- ☐ Add the **vinegar** and **seasoned tomatoes** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the tomatoes begin to release their liquid.
- ☐ Add the **shocked green beans**, **crème fraîche**, and **half the butter**. Cook, stirring occasionally, 1 to 2 minutes, or until the liquid has thickened and the shrimp are opaque and cooked through.
- ☐ Turn off the heat; season with salt and pepper to taste.



6 Finish the pasta & serve your dish:

- ☐ Add the **spinach**, **remaining butter**, and **half the reserved pasta cooking water** to the pot of **cooked pasta**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until thoroughly combined and the spinach has wilted. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste.
- ☐ Transfer the finished pasta to a serving dish; top with the **finished shrimp and sauce**. Garnish with the **parsley**. Enjoy!