

Cajun Shrimp & Corn Pancakes

with Sautéed Summer Vegetables

2 SERVINGS



⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



This zesty, seasonal dish calls on beloved flavors of the South, like smoky spiced shrimp and cornbread-style pancakes, which get a fresh twist from bites of sweet corn stirred right into the batter.

Ingredients

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|  10 oz Tail-On Shrimp* |  4 oz Grape Tomatoes |
|  ½ cup Cornbread Mix |  2 cloves Garlic |
|  1 Pasture-Raised Egg |  2 Tbsps Butter |
|  2 ears of Corn |  1 Tbsp Rice Vinegar |
|  2 Scallions |  1 Tbsp Cajun Spice Blend** |
|  1 Poblano Pepper | |

*peeled & deveined

**Smoked Paprika, Ground Yellow Mustard, Onion Powder, Garlic Powder, Whole Dried Oregano, Whole Dried Thyme & Cayenne Pepper



Serve a bottle of Blue Apron wine with this symbol: Zesty & Tropical
blueapron.com/wine

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Remove the husks and silks from the **corn**; cut the kernels off the cobs.
- In a bowl, combine the **chopped garlic, sliced white bottoms of the scallions, and half the corn kernels**.
- Halve the **tomatoes**. Place in a bowl; season with salt and pepper.
- Cut out and discard the stem, ribs, and seeds of the **pepper**; medium dice. Thoroughly wash your hands immediately after handling.



2 Make the corn pancakes

- To make the batter, in a medium bowl, combine the **cornbread mix, egg, remaining corn kernels, and ¾ cup of water**. Whisk to thoroughly combine.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Scoop or pour the **batter** into the pan to make 4 equal-sized pancakes, keeping them separate. Cook 2 to 3 minutes per side, or until golden brown and cooked through.
- Transfer to a plate and cover with foil to keep warm.
- Wipe out the pan.



3 Cook the shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Place in a bowl; season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to thoroughly coat.
- In the same pan, heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



4 Cook the vegetables

- In the pan of reserved fond, heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **diced pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **prepared corn mixture**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the **butter** and **seasoned tomatoes**. Cook, stirring frequently, 2 to 3 minutes, or until the butter is melted and the tomatoes are softened. Turn off the heat.



5 Finish & serve your dish

- To the pan of **cooked vegetables**, add the **vinegar** (carefully, as the liquid may splatter) and **cooked shrimp**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished shrimp and vegetables** over the **corn pancakes**. Garnish with the **sliced green tops of the scallions**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 630, Total Carbohydrates: 55g, Dietary Fiber: 7g, Added Sugars: 1g, Total Fat: 31g, Saturated Fat: 12g, Protein: 36g, Sodium: 1840mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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