

# Garlic Shrimp & Chorizo Meatballs

with Saffron Mayo & Romesco-Dressed Corn

## INGREDIENT IN FOCUS

Romesco is a rich, traditional Spanish sauce of charred tomatoes and roasted red peppers, puréed and thickened with toasted almonds, and more.

## TECHNIQUE TO HIGHLIGHT

Before combining with creamy mayo, you'll steep delicate threads of saffron in a bit of warm water, as both heat and hydration help to draw out all of its fragrant, aromatic flavor—a common technique to reinvigorate dried spices.



**PREMIUM**

2 SERVINGS

⌚ 30-40 MINS



Serve a bottle of Blue Apron wine with this symbol: Fruity & Savory. [blueapron.com/wine](https://blueapron.com/wine)

## Ingredients

- |  |   |   |
|--|---|---|
|  10 oz Tail-On Shrimp* |  1 ½ Tbsps Golden Raisins        |  3 Tbsps Romesco Sauce**         |
|  10 oz Pork Chorizo    |  ¼ cup Panko Breadcrumbs         |  2 Tbsps Crème Fraîche           |
|  2 cloves Garlic       |  2 Tbsps Mayonnaise              |  ¼ tsp Crushed Red Pepper Flakes |
|  2 oz Arugula          |  1 Shallot                       |   |
|  2 ears of Corn        |  1 pinch Saffron                 |   |
|  1 bunch Parsley       |  1 oz Sliced Roasted Red Peppers |   |

\*peeled & deveined

\*\*contains almonds

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## 1 Prepare the ingredients & make the saffron mayo

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- In a bowl, combine the **saffron** and **1 tablespoon of warm water**; set aside to steep (or bloom) at least 10 minutes.
- Finely chop the **peppers**.
- Remove the husks and silks from the **corn**; cut the kernels off the cobs.
- Peel and thinly slice the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **parsley** leaves and stems.
- To the bowl of **bloomed saffron**, add the **mayonnaise**; whisk to combine. Taste, then season with salt and pepper if desired.



## 2 Form & bake the meatballs

- Line a sheet pan with foil; lightly oil the foil.
- In a bowl, combine the **chorizo**, **chopped peppers**, **raisins**, and **breadcrumbs**. Gently mix to combine.
- Shape the mixture into 10 tightly packed meatballs. Transfer to the sheet pan.
- Bake, carefully shaking the sheet pan halfway through, 15 to 17 minutes, or until browned and cooked through.\* Remove from the oven.



## 3 Cook & dress the corn

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **corn kernels** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned (be careful, as the corn may pop as it cooks).
- Add the **romesco sauce**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat and stir in the **crème fraîche** until combined.
- Transfer to a bowl. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.



## 4 Cook the shrimp & serve your dish

- Pat the **shrimp** dry with paper towels.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **shrimp** and **arugula**. Cook, stirring occasionally, 2 to 3 minutes, or until the shrimp are slightly opaque and the arugula is slightly wilted.
- Add the **sliced shallot**, **chopped garlic**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the vegetables are softened and the shrimp are opaque and cooked through. Turn off the heat.
- Serve the **finished shrimp and arugula** with the **baked meatballs** and **dressed corn**. Drizzle the meatballs with the **saffron mayo**. Garnish the corn with the **chopped parsley**. Enjoy!



\*An instant-read thermometer should register 160°F.

### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 890, Total Carbohydrates: 48g, Dietary Fiber: 6g, Added Sugars: 1g, Total Fat: 54g, Saturated Fat: 13g, Protein: 56g, Sodium: 2310mg.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



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

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