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**

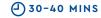
Before combining with creamy mayo, you'll steep delicate threads of saffron in a bit of warm water, as both heat and hydration help to draw out all of its fragrant, aromatic flavor-a common technique to reinvigorate dried spices.





# **PREMIUM**

2 SERVINGS



# **Ingredients**



10 oz Tail-On Shrimp\*



10 oz Pork Chorizo



2 cloves Garlic



2 oz Arugula



2 ears of Corn



1 bunch Parsley



1 ½ Tbsps Golden Raisins



1/4 cup Panko Breadcrumbs



2 Tbsps Mayonnaise



1 Shallot



1 pinch Saffron



1 oz Sliced Roasted Red Peppers



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



3 Tbsps Romesco Sauce\*\*



2 Tbsps Crème Fraîche



1/4 tsp Crushed Red Pepper Flakes

## 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

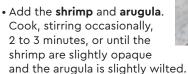
- Meanwhile, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the corn kernels in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned (be careful, as the corn may pop as it cooks).



- 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 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).



