

4 SERVINGS

△ 35-45 MINS



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

Ingredients



1 1/8 lbs Tail-On Shrimp*



1 1/8 lbs Pork Chorizo



2 cloves Garlic



4 ears of Corn



4 oz Arugula



1 bunch Parsley



3 Tbsps Golden Raisins



1 1/4 cups Panko Breadcrumbs



1 Shallot



1/4 cup Mayonnaise



2 oz Sliced Roasted Red Peppers



6 Tbsps Romesco Sauce**



4 Tbsps Crème Fraîche



1 pinch Saffron



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
 12 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

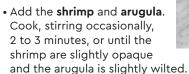
- Meanwhile, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the corn kernels in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned (be careful, as the corn may pop as it cooks).



- 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.
- 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, dressed corn**, and **saffron mayo** on the side. Garnish the corn with the **chopped parsley**. Enjoy!

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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 820, Total Carbohydrates: 46g, Dietary Fiber: 5g, Added Sugars: 1g, Total Fat: 49g, Saturated Fat: 12g, Protein: 51g, Sodium: 2160mg.
**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



