

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

4 SERVINGS

⌚ 35-45 MINS



Serve a bottle of Blue Apron wine
with this symbol: Fruity & Savory.
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Ingredients

- | | | |
|--|---|---|
|  1 ½ lbs Tail-On Shrimp* |  3 Tbsps Golden Raisins |  4 Tbsps Crème Fraîche |
|  1 ½ lbs Pork Chorizo |  1 ¼ cups Panko Breadcrumbs |  1 pinch Saffron |
|  2 cloves Garlic |  1 Shallot |  ¾ tsp Crushed Red Pepper Flakes |
|  4 ears of Corn |  ¼ cup Mayonnaise | |
|  4 oz Arugula |  2 oz Sliced Roasted Red Peppers | |
|  1 bunch Parsley |  6 Tbsps Romesco Sauce** | |

*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 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 **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**, **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).



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

Blue Apron, LLC
New York, NY 10005

 **Blue Apron**
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