

Spanish-Style Shrimp & Potatoes

with Lemon Aioli

4 SERVINGS










⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



In this dish, you'll roast tender potatoes with a blend of bold spices, including paprika, coriander, and cayenne pepper, to toss with a medley of sautéed vegetables—a vibrant partner for tender shrimp.

Ingredients

- | | |
|---|--|
|  1 ½ lbs Tail-On Shrimp* |  1 ¼ lbs Golden or Red Potatoes |
|  1 Zucchini |  2 Tbsps Sherry Vinegar |
|  ½ lb Sweet Peppers |  ¼ cup Mayonnaise |
|  2 cloves Garlic |  1 Tbsp Spanish Spice Blend** |
|  1 Shallot | |
|  1 Lemon | |

*peeled & deveined

**Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon

Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at blueapron.com/pages/wellness

WW™ APPROVED



SmartPoints® value per serving



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Wine is not included in SmartPoints®

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CARB CONSCIOUS

600 CALORIES OR LESS



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

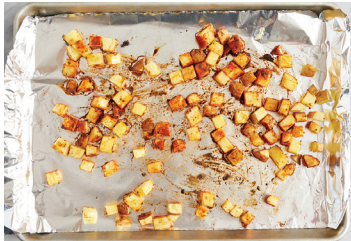
1 Prepare the ingredients & make the aioli

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Peel and thinly slice the **shallot**.
- Cut off and discard the stems of the **peppers**; remove the cores. Halve lengthwise, then thinly slice crosswise.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Combine the **sliced peppers** and **sliced zucchini** in a bowl.
- Quarter and deseed the **lemon**.
- Peel **2 cloves of garlic**. Roughly chop 1 clove. Using a zester, finely grate the remaining clove into a paste (or use the small side of a box grater).
- In a bowl, combine the **mayonnaise**, **the juice of 2 lemon wedges**, and **as much of the garlic paste as you'd like**. Taste, then season with salt and pepper if desired.



2 Roast the potatoes

- Line a sheet pan with foil.
- Place the **diced potatoes** on the foil. Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat; arrange in an even layer.
- Roast 18 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced shallot**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **sliced peppers and zucchini**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **vinegar**. Cook, stirring frequently, 1 to 2 minutes, or until the liquid has cooked off.
- Transfer to a large bowl; cover with foil to keep warm.
- Wipe out the pan.



4 Cook the shrimp

- Pat the **shrimp** dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Add the **chopped garlic**. Cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through.
- Turn off the heat and carefully stir in **the juice of the remaining lemon wedges**.



5 Finish the vegetables & serve your dish

- To the bowl of **cooked vegetables**, add the **roasted potatoes** and a drizzle of **olive oil**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished vegetables** topped with the **cooked shrimp** and aioli. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 410, Total Carbohydrates: 34g, Dietary Fiber: 6g, Added Sugars: 0g, Total Fat: 19g, Saturated Fat: 2g, Protein: 29g, Sodium: 1240mg.

**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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