

Garlic-Butter Shrimp & Corn

with Green Bean Salad & Roasted Purple Potatoes

TIME: 40-50 minutes

SERVINGS: 4

Nothing says summer in the Lowcountry region of the South quite like an old-fashioned shrimp boil. Our take features garlicky, buttery shrimp and fresh corn on the cob, seasoned with traditional spices and sautéed—served alongside thyme-roasted purple potatoes. To complete the meal, we're serving a salad of sweet tomatoes (yours may be yellow or red), crisp green beans, and crunchy oven-toasted croutons tossed in a simple dressing of lemon juice and mayonnaise.



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Ingredients



1 1/2 lbs
SHRIMP



1
SMALL BAGUETTE



2 cloves
GARLIC



6 oz
CHERRY
OR CHARM
TOMATOES



2 ears of
CORN



1
LEMON



6 oz
GREEN BEANS



1 lb
PURPLE
POTATOES

KNICK KNACKS:



1/3 cup
MAYONNAISE



4 Tbsps
BUTTER



1 bunch
THYME



2 tsps
SHRIMP SPICE
BLEND*

* Sweet Paprika, Celery Seeds, Mustard Powder, & Ground Bay Leaves



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1 Prepare & roast the potatoes:

- ☐ Preheat the oven to 450°F.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the **potatoes**; cut lengthwise into 1-inch-wide wedges. Place the potatoes and **whole thyme sprigs** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single layer on 1 side of the sheet pan, with the potatoes skin side down. Roast 16 to 18 minutes, or until slightly softened. Leaving the oven on, remove the roasted potatoes from the oven.

2 Prepare the remaining ingredients:

- ☐ While the potatoes roast, wash and dry the remaining fresh produce.
- ☐ Cut off and discard the stem ends of the green beans.
- ☐ Remove and discard the corn husks and silks. Cut each cob crosswise into 4 equal-sized pieces.
- ☐ Medium dice the baguette.
- ☐ Peel and roughly chop the garlic.
- ☐ Quarter and deseed the lemon.
- ☐ Halve the tomatoes; place in a bowl and season with salt and pepper.

3 Cook the green beans & corn:

- ☐ While the potatoes continue to roast, fill a large bowl with ice water; add a **pinch of salt** and set aside. To the pot of boiling water, add the **green beans** and **corn** and cook 3 to 4 minutes, or until slightly softened and the green beans are bright green. Using a slotted spoon or tongs, immediately transfer the cooked green beans to the bowl of ice water. Drain the corn; transfer to a separate bowl. Let the green beans stand until completely cool; drain thoroughly and pat dry with paper towels.

4 Finish the potatoes & make the croutons:

- ☐ In a bowl, combine the **baguette**, **¼ of the spice blend**, and a drizzle of olive oil. Season with salt and pepper and toss to coat. Carefully arrange in a single layer on the other side of the sheet pan of **roasted potatoes**. Bake, stirring the baguette halfway through, 10 to 11 minutes, or until the baguette is browned and crispy and the potatoes are browned and tender when pierced with a fork. Transfer the finished potatoes to a serving dish; remove and discard the **thyme sprigs**. Set the croutons aside to cool.

5 Cook the shrimp:

- ☐ While the potatoes and baguette bake, pat the **shrimp** dry with paper towels; transfer to a bowl. Add the **garlic** and **remaining spice blend**; season with salt and pepper. Toss to coat. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned shrimp. Cook, stirring occasionally, 2 to 4 minutes, or until the shrimp are slightly opaque. Add the **cooked corn**, **butter**, and **the juice of 2 lemon wedges**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through. Transfer to the serving dish of **roasted potatoes**.

6 Make the salad & serve your dish:

- ☐ To make the dressing, in a bowl, combine the **mayonnaise** and **the juice of the remaining lemon wedges**; season with salt and pepper. In a large bowl, combine the **seasoned tomatoes**, **cooked green beans**, **croutons**, a drizzle of olive oil, and as much of the dressing as you'd like (you may have extra). Toss to coat. Season with salt and pepper to taste. Transfer to a serving dish. Serve the **salad**, **cooked shrimp and corn**, and **finished potatoes** with any remaining dressing on the side. Enjoy!