

Romesco Shrimp & Couscous Skillet

with Spinach & Tomatoes

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients



10 oz Tail-On Shrimp¹



2 Scallions



1 Lemon



2 Tbsps Dried Currants



½ cup Yellow Couscous



4 oz Grape Tomatoes



¼ cup Labneh Cheese



3 oz Baby Spinach



3 Tbsps Romesco Sauce²



1 Tbsp Capers



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



SmartPoints® value per serving
(as packaged)



Scan this barcode in your WW app to track SmartPoints. Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

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1. Peeled & deveined 2. Contains almonds

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**; place in a bowl and season with salt and pepper.
- Quarter and deseed the **lemon**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Start the skillet

- Pat the **shrimp** dry with paper towels; season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons 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 **sliced white bottoms of the scallions, seasoned tomatoes, spinach, and romesco sauce**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through.



3 Finish the skillet

- Add the **couscous, currants, and capers** to the pan. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add **1 cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Heat to boiling on high.
- Once boiling, turn off the heat. Tightly cover the pan with foil (or a lid) and let stand 6 to 8 minutes, or until the water has been absorbed and the couscous is tender. Stir to combine.
- Taste, then season with salt and pepper if desired.



4 Make the lemon labneh & serve your dish

- Meanwhile, in a bowl, combine the **labneh and the juice of 2 lemon wedges**; season with salt and pepper.
- Serve the **finished skillet** drizzled with **lemon labneh**. Garnish with the **sliced green tops of the scallions**. Serve the **remaining lemon wedges** on the side. Enjoy!

