

Garlic Butter Shrimp & Kale

with Smoky Roasted Potatoes

TIME: 25-35 minutes

SERVINGS: 4

Sautéed shrimp and kale get a lift from a rich, aromatic combination of butter and garlic in this recipe. We're serving them with our take on Spanish patatas bravas: Yukon Gold potatoes seasoned with a blend of paprika and other spices, crisped up in the oven, and dolloped with an equally smoky, creamy mayo. (You may receive green curly, dark green lacinato, or red kale.)



MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



Ingredients



1 1/8 lbs
SHRIMP



2 cloves
GARLIC



1 1/2 lbs
YUKON GOLD
POTATOES



1 bunch
KALE



1 Tbsp
VERJUS BLANC



4 Tbsps
BUTTER



1 Tbsp
SMOKY SPICE
BLEND*



2 Tbsps
MAYONNAISE



1 bunch
PARSLEY



1/4 tsp
GROUND
ESPELETTE
PEPPER

Did You Know?

Verjus, from the French "vert jus" ("green juice"), is the juice of unripe wine grapes.

* Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder, & Onion Powder



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1 Prepare & roast the potatoes:

- ☐ 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**.
- ☐ Place on a sheet pan. Drizzle with olive oil and season with salt, pepper, and the **smoky spice blend**; toss to coat. Arrange in an even layer.
- ☐ Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients:

- ☐ While the potatoes roast, remove and discard the stems of the **kale**; roughly chop the leaves.
- ☐ Peel and finely chop the **garlic**.
- ☐ Roughly chop the **parsley** leaves and stems.

3 Cook the kale:

- ☐ While the potatoes continue to roast, in a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **chopped kale** and **¾ cup of water**; season with salt and pepper. Loosely cover the pan with aluminum foil. Cook, stirring occasionally, 8 to 10 minutes, or until the kale has wilted and the water has cooked off.
- ☐ Transfer to a plate and season with salt and pepper to taste. Rinse and wipe out the pan.



4 Cook the shrimp & finish the kale:

- ☐ While the potatoes continue to roast, pat the **shrimp** dry with paper towels; season with salt and pepper. In the same pan, heat **half the butter** on medium-high until melted. Add the seasoned shrimp in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- ☐ Add the **chopped garlic**, **remaining butter**, **cooked kale**, and **verjus**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the shrimp are opaque and cooked through. Turn off the heat and season with salt and pepper to taste.

5 Season the mayonnaise & serve your dish:

- ☐ While the shrimp cook, in a bowl, combine the **mayonnaise** and **espelette pepper**; season with salt and pepper to taste.
- ☐ Serve the **cooked shrimp and kale** with the **roasted potatoes**. Top the potatoes with the seasoned mayonnaise. Garnish with the **chopped parsley**. Enjoy!

