

# Chimichurri Shrimp

with Barley, Pepper & Tomatoes

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients



10 oz Tail-On Shrimp<sup>1</sup>



4 oz Grape Tomatoes



1 oz Sliced Pickled Jalapeño Pepper



2 Tbsps Roasted Pistachios



½ cup Pearled Barley



1 Bell Pepper



¼ cup Cilantro Sauce



1 Tbsp Weeknight Hero Spice Blend<sup>2</sup>



1 Lime



2 Scallions



2 Tbsps Dried Currants



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)



11 10 6

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. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



**Hey, Chef!** Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. **Counting SmartPoints?** Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

### 1 Cook the barley

- Fill a medium pot  $\frac{3}{4}$  of the way up with water; cover and heat to boiling on high.
- Once boiling, add the **barley** and cook, uncovered, 28 to 30 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



### 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Place the **currants** in a bowl; cover with **hot water**. Set aside to rehydrate at least 10 minutes.
- Cut off and discard the stem of the **bell pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**.
- Quarter the **lime**.
- Roughly chop the **pistachios**.
- Roughly chop the **jalepeño pepper**. Thoroughly wash your hands immediately after handling.



### 3 Cook the shrimp & vegetables

- Pat the **shrimp** dry with paper towels (remove the tails, if desired); place in a bowl. Season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.



#### Step 3 continued:

- Add the **seasoned shrimp**, **diced bell pepper**, and **sliced white bottoms of the scallions** in an even layer; season with salt and pepper. Cook, without stirring, 2 to 3 minutes, or until browned.
- Add the **halved tomatoes**; 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.

### 4 Make the chimichurri

- In a bowl, combine the **cilantro sauce**, the **juice of 2 lime wedges**, and **as much of the chopped jalepeño pepper as you'd like**, depending on how spicy you'd like the dish to be.
- Taste, then season with salt and pepper if desired.



### 5 Finish the barley & serve your dish

- To the pot of **cooked barley**, add the **rehydrated currants** (draining before adding) and **1 tablespoon of olive oil**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished barley** topped with the **cooked shrimp and vegetables**. Drizzle with the **chimichurri**. Garnish with the **chopped pistachios**, **sliced green tops of the scallions**, and **remaining lime wedges**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)  
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

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