

Grilled Garlic Shrimp & Spanish-Style Potatoes

with Onion & Bell Pepper

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com



Ingredients



10 oz Tail-On Shrimp¹



1 Bell Pepper



¾ lb Golden Potatoes



1 Yellow Onion



2 cloves Garlic



1 bunch Chives



1 Tbsp Sherry Vinegar



1 oz Butter



1 Tbsp Spanish Spice Blend²



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



11 10 7

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

Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



1 Prepare the ingredients

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Peel the **onion** and cut into ½-inch rounds, keeping the layers intact.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds.
- Place the **onion rounds** and **halved pepper** in a large bowl. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Small dice the **butter**.
- In a medium bowl, combine the **diced butter** and **as much of the garlic paste as you'd like**.
- Slice the **chives** into ½-inch pieces.



2 Assemble the foil packet & grill the potatoes

- Place a large piece of foil on a work surface.
- Place the **diced potatoes** on one side of the foil.
- Add **2 tablespoons of water**. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend** (you will have extra); toss to combine.
- Fold the foil in half over the potatoes. Fold the three open edges inwards to completely seal the packet.
- Grill 14 to 16 minutes, or until the water has cooked off and the potatoes are tender when pierced with a fork.
- Remove from the grill and carefully open the foil packet.



3 Grill & dress the vegetables

- Meanwhile, reserving the bowl, grill the **seasoned onion rounds** 8 to 9 minutes per side, or until charred and softened.
- Grill the **seasoned pepper halves** 4 to 5 minutes per side, or until charred and softened.
- Transfer to a cutting board.
- Roughly chop the **grilled vegetables**; transfer to the reserved bowl. Add the **vinegar** and toss to coat.



4 Grill & finish the shrimp

- Pat the **shrimp** dry with paper towels; drizzle with **olive oil** and season with salt and pepper.
- Grill the **seasoned shrimp** 2 to 3 minutes per side, or until opaque and cooked through.
- Transfer to the bowl of **prepared garlic and butter**; stir until the butter is melted and the shrimp are coated.



5 Finish the vegetables & serve your dish

- Add the **grilled potatoes** to the bowl of **dressed vegetables**; stir to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **finished vegetables** topped with the **finished shrimp**. Garnish with the **sliced chives**. Enjoy!

