

Garlic Shrimp & Spanish-Style Potatoes

with Peppers & Corn

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients

 10 oz Tail-On Shrimp¹

 4 oz Sweet Peppers

 1 bunch Chives

 1 Tbsp Spanish Spice Blend²

 ¾ lb Golden Potatoes

 1 Yellow Onion

 1 Tbsp Sherry Vinegar

 2 ears of Corn

 2 cloves Garlic

 1 oz Butter



Serve with Blue Apron wine that has this symbol
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¹ peeled & deveined ² Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon

1 Prepare & roast the potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Medium dice the **potatoes**. Place on the foil.
- Drizzle with **2 teaspoons of olive oil** and season with salt, pepper, and **half the spice blend** (you will have extra); toss to coat. Arrange in an even layer.
- Roast 18 to 22 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, halve, peel, and thinly slice the **onion**.
- Cut off and discard the stems of the **peppers**; remove the cores. Halve lengthwise, then thinly slice crosswise.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Peel and roughly chop **2 cloves of garlic**.
- Cut the **chives** into 1/2-inch pieces.



3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.



Step 3 continued:

- Add the **sliced peppers** and **corn kernels**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **vinegar** (carefully, as the liquid may splatter). Cook, stirring occasionally, 30 seconds to 1 minute, or until the liquid has cooked off.
- Transfer to a large bowl; cover with foil to keep warm.
- Wipe out the pan.

4 Cook the shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper.
- In the same pan, heat the **butter** and **2 teaspoons of olive oil** on medium-high until hot and the butter is melted.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Add the **chopped garlic**. Cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Finish the potatoes & serve your dish

- To the bowl of **cooked vegetables**, add the **roasted potatoes** and **2 teaspoons of olive oil**. Stir to combine.
- Serve the **finished potatoes** topped with the **cooked shrimp** (including any butter from the pan). Garnish with the **sliced chives**. Enjoy!

