

## **Ingredients**



10 oz Tail-On Shrimp¹



4 oz Grape Tomatoes



3 oz Baby Spinach



3 Tbsps Romesco Sauce<sup>2</sup>



½ cup Yellow Couscous



1 Tbsp Capers



2 Scallions



1 Lemon



2 Tbsps Dried Currants



1/4 cup Labneh Cheese



CRISP & 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. Scan this barcode

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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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. To learn more about WW's Points program, visit ww.com.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 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.

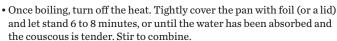


## 2 Start the skillet

- Pat the shrimp dry with paper towels (remove the tails, if desired); 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.

## Finish the skillet

- To the pan, add the couscous, currants, and half the capers (you will have extra). 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. Stir to combine. Heat to boiling on high.



• Taste, then season with salt and pepper if desired.



- 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!

