

# Garlic Shrimp & Spanish-Style Potatoes

with Onion & Bell Pepper

2 SERVINGS

⌚ 35-45 MINS


 **Blue Apron**  
blueapron.com



🔄 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an 🔄 icon) and instructions tailored to you.\*


## Ingredients


Customized ingredients

 10 oz Tail-On Shrimp<sup>1</sup> 🔄

SWAPPED FOR:

 2 Flank Steaks 🔄


 1 bunch Chives

 1 Tbsp Spanish Spice Blend<sup>2</sup>


 1 Bell Pepper

 1 Yellow Onion

 1 Tbsp Sherry Vinegar

 ¾ lb Potatoes

 2 cloves Garlic

 1 oz Salted Butter



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



**5 - 10** PersonalPoints<sup>™</sup> range per serving

Now your Points value is personalized to YOU! It could be between 5-10 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

If you customized this recipe, your PersonalPoints may differ from what's above.

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<sup>1</sup> peeled & deveined <sup>2</sup> Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon  
\*Ingredients may be replaced and quantities may vary.

Learn more at [blueapron.com/pages/wellness](https://blueapron.com/pages/wellness)



COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 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 sheet pan. Drizzle with **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 stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Slice the **chives** into 1/2-inch pieces.



## 3 Cook the vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **sliced 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.
- Rinse and wipe out the pan.



## 4 Cook the shrimp

- Pat the **shrimp** dry with paper towels; season with salt and pepper.
- In the same pan, heat 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**. Cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through.
- Turn off the heat.



### CUSTOMIZED STEP 4 If you chose Flank Steak

- Pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned steaks**. Cook 2 to 4 minutes, or until lightly browned.
- Flip the steaks and add the **butter** and **chopped garlic**. Cook, frequently spooning the butter over the steaks, 2 to 4 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.\*
- Transfer to a cutting board; let rest at least 5 minutes.

## 5 Finish the vegetables & serve your dish

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



### CUSTOMIZED STEP 5 If you chose Flank Steak

- Finish the vegetables as directed in Step 5.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **finished vegetables** topped with the **sliced steaks** and **sliced chives**. Enjoy!

\*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

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