

# Calabrian Shrimp & Couscous Skillet

with Poblano Pepper & Tomatoes

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
blueapron.com



## Ingredients



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



1 Tbsp Capers



¼ cup Labneh Cheese



½ cup Yellow Couscous



4 oz Grape Tomatoes



1 ½ tsps Calabrian Chile Paste



1 Poblano Pepper



2 Tbsps Dried Currants



2 Tbsps Tomato Paste



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



8-9

**PersonalPoints™**  
range per serving

Now your Points value is personalized to YOU! It could be between 8-9 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.

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<sup>1</sup>. peeled & deveined



COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Halve the **tomatoes**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands immediately after handling.



This recipe was designed for easier cleanup—no extra prep bowls needed!

## 2 Start the skillet

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced pepper** and **seasoned shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until the shrimp are slightly opaque and the pepper is lightly browned.
- Add the **halved tomatoes, tomato paste**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined and the shrimp are opaque and cooked through.



## 3 Finish the skillet

- To the pan, add the **couscous, currants, and capers**. 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.
- Once boiling, turn off the heat. Tightly cover the pan with foil (or a lid) and let stand 6 to 8 minutes, or until the water has been absorbed and the couscous is tender. Stir to combine.
- Taste, then season with salt and pepper if desired.



## 4 Season the labneh & serve your dish

- Meanwhile, season the **labneh** with salt and pepper.
- Serve the **finished skillet** drizzled with the **seasoned labneh**. Enjoy!

