

Spanish Shrimp & Chorizo

with Roasted Vegetables & Creamy Romesco Sauce

WHY WE LOVE THIS DISH

Inspired by the flavors of classic Spanish paella, this dish brings together tender shrimp, chorizo, and saucy vegetables over a bed of fragrant saffron-infused rice.

INGREDIENT IN FOCUS

Saffron is a premium spice originating from the saffron crocus flower. While typically expensive, a little goes a long way—just a pinch is needed to lend its brilliant color and aroma.



PREMIUM

4 SERVINGS

🕒 40-50 MINS



Serve a bottle of Blue Apron wine with this symbol: Light & Bright. blueapron.com/wine

Ingredients

 10 oz Pork Chorizo

 18 oz Tail-On Shrimp¹

 1 cup Sushi Rice

 6 oz Shishito Peppers

 2 Bell Peppers

 ¾ lb Green Beans

 1 Yellow or Red Onion

 1 clove Garlic

 1 oz Pickled Peppadew Peppers

 1 bunch Parsley

 1 pinch Saffron

 ¼ cup Tomato Paste

 3 Tbsps Romesco Sauce²

 5 Tbsps Chicken Demi-Glace

 2 Tbsps Sherry Vinegar

 ¼ cup Mayonnaise

1. peeled & deveined 2. contains almonds



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve, peel, and small dice the **onion**.
- Cut off and discard the stems of the **bell peppers**. Halve lengthwise; remove the ribs and seeds, then small dice.
- Cut off and discard any stem ends from the **green beans**.
- Roughly chop the **parsley** leaves and stems.
- Roughly chop the **pickled peppers**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine **half the mayonnaise**, **1 teaspoon of water**, and **as much of the garlic paste as you'd like**. Season with salt and pepper.
- In a separate bowl, combine the **romesco sauce**, **remaining mayonnaise**, and **half the vinegar**.



2 Make the saffron rice

- In a medium pot, combine the **rice**, **saffron**, a **big pinch of salt**, and **1 ¼ cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



3 Roast the vegetables

- Meanwhile, line a sheet pan with foil.
- Transfer the **green beans** and **shishito peppers** to the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat and arrange in an even layer.
- Roast 10 to 12 minutes, or until browned and tender when pierced with a fork.
- Transfer to a large bowl.



4 Cook the shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle 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. Continue to cook, stirring frequently, 1 to 2 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl and cover with foil to keep warm.



5 Cook the chorizo

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until lightly browned.
- Add the **diced onion** and **diced bell peppers**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Carefully add the **demi-glace**, **remaining vinegar**, and **2 tablespoons of water**. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened and the chorizo is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



6 Dress the vegetables & serve your dish

- To the bowl of **roasted vegetables**, add the **creamy romesco sauce**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **saffron rice** topped with the **cooked chorizo**, **cooked shrimp**, and **garlic mayo**. Garnish with the **chopped parsley** and **chopped pickled peppers**. Serve the **dressed vegetables** on the side. Enjoy!



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

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