

Romesco Shrimp & Couscous Skillet

with Spinach & Tomatoes

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients



10 oz Tail-On Shrimp¹



4 oz Grape Tomatoes



3 oz Baby Spinach



3 Tbsps Romesco Sauce²



½ cup Yellow Couscous



1 Tbsp Capers



2 Scallions



1 Lemon



2 Tbsps Dried Currants



¼ cup Labneh Cheese



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



10 - 12 PersonalPoints[™]
range per serving

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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.

To learn more about the (NEW!) WW PersonalPoints[™] program, visit www.ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

1. peeled & deveined 2. contains almonds

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**.



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, if desired); 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 **seasoned shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.



Step 2 continued:

- 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.

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 Make the lemon labneh & serve your dish

- 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 the **lemon labneh**. Garnish with the **sliced green tops of the scallions**. Serve the **remaining lemon wedges** on the side. Enjoy!

