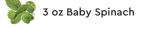


Ingredients









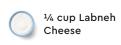














CRISP & Serve with Blue Apron wine that has this symbol POPICY blueapron.com/wine





PersonalPoints range per serving

Now your Points value is personalized to YOU! It could be between 10-12 Points. Scan the barcode to see yours!

Scan this barcode 93888 14725 6 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 ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Counting Personal Points? Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint 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."

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 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



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.

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!

