

Garlic Shrimp & Spanish-Style Potatoes

with Onion & Bell Pepper

2 SERVINGS | 35-45 MINS

 **Blue Apron**
blueapron.com



Ingredients*



10 oz Tail-On Shrimp¹



1 Bell Pepper



1 oz Salted Butter



2 cloves Garlic



1 Yellow Onion



1 Tbsp Sherry Vinegar



3/4 lb Potatoes



1 bunch Chives



1 Tbsp Spanish Spice Blend²



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



6-11

PersonalPoints™
range per serving

Now your Points value is personalized to YOU! It could be between 6-11 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.

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 Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
*Ingredients may be replaced and quantities may vary.

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**.
- Cut 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.



Step 3 continued:

- 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 (remove the tails if desired); 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.



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 **chive pieces**. Enjoy!

