

Saffron Shrimp & Corn Boil

with Roasted Potatoes & Feta Cheese

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients*



20 oz Tail-On Shrimp¹



2 oz Sliced Roasted Red Peppers



½ cup Tzatziki²



1 pinch Saffron



1 ¼ lbs Potatoes



1 bunch Parsley



2 oz Salted Butter



1 Tbsp Za'atar Seasoning³



4 ears of Corn



3 oz Feta Cheese



2 Tbsps Apple Cider Vinegar



Serve with Blue Apron wine that has this symbol
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1. peeled & deveined 2. cucumber-yogurt sauce 3. Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot $\frac{3}{4}$ of the way up with salted water; add the **saffron**. Cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Transfer the **diced potatoes** to a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat and 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, remove any husks and silks from the **corn**.
- Roughly chop the **peppers**.
- Roughly chop the **parsley** leaves and stems.



3 Start the boil

- Pat the **shrimp** dry with paper towels; season with salt and pepper.
- Add the **corn cobs** and **seasoned shrimp** to the pot of boiling saffron water. Cook 2 to 3 minutes, or until the corn is tender and the shrimp are opaque and cooked through.
- Turn off the heat.
- Drain thoroughly and return the **cooked shrimp** to the pot.
- Transfer the **cooked corn** to a cutting board. When cool enough to handle, cut the corn cobs into thirds; return to the pot.



4 Finish the boil & serve your dish

- To the pot of **cooked corn and shrimp**, add the **roasted potatoes, butter, vinegar, za'atar, and chopped peppers**. Stir until combined and the butter is melted.
- Taste, then season with salt and pepper if desired.
- Serve the **finished boil** garnished with the **chopped parsley and cheese** (crumbling before adding). Serve the **tzatziki** on the side. Enjoy!

