

Ingredients*



18 oz Tail-On Shrimp¹



2 cloves Garlic



6 Tbsps Romesco Sauce²



1 Tbsp Weeknight Hero Spice Blend³



3/4 cup Pearled Barley



1/2 lb Grape Tomatoes



1 Tbsp Red Wine



4 ears of Corn



1 bunch Parsley



1/4 tsp Crushed Red Pepper Flakes



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





PersonalPoints range per serving

Now your Points value is personalized to YOU! It could be between 5-8 Points. Scan the barcode to see yours!



Scan this parcode in your WW app to track Personal Points. Scan this barcode

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."

Cook the barley

- Fill a large pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the barley and cook, uncovered, 28 to 30 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



2 Prepare the ingredients

- · Meanwhile, wash and dry the fresh produce.
- Remove any husks and silks from the corn; cut the kernels off the cobs.
- Halve the tomatoes.
- Peel and roughly chop 2 cloves of garlic.
- Roughly chop the parsley leaves and stems.



3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the corn kernels in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned (be careful, as the corn may pop as it cooks).

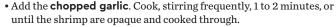


Step 3 continued:

- Add the halved tomatoes and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Add the vinegar (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the vegetables are softened and the liquid has cooked off.
- Transfer to a bowl; cover with foil to keep warm.
- · Wipe out the pan.

4 Cook the shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Place in a bowl; season with salt, pepper, the spice blend. Toss to coat.
- In the same pan, heat 2 teaspoons 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.



· Turn off the heat.

5 Finish the barley & serve your dish

- To the pot of cooked barley, add the romesco sauce and cooked vegetables. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the finished barley topped with the cooked shrimp. Garnish with the **chopped** parsley. Enjoy!



Produced in a facility that processes crustacean shellfish