

# Legendary Garlic Shrimp

with Spanish-Style Potatoes, Onion & Bell Pepper

2 SERVINGS

⌚ 35-45 MINS

DRAGONWORKS  
**PUSS IN BOOTS**  
THE LAST WISH  
ONLY IN THEATERS

 **Blue Apron**  
blueapron.com



## Ingredients\*



10 oz Tail-On Shrimp<sup>1</sup>



1 Bell Pepper



1 Tbsp Spanish Spice Blend<sup>2</sup>



1 Yellow Onion



2 cloves Garlic



¾ lb Potatoes



1 Tbsp Sherry Vinegar



1 oz Salted Butter



1 bunch Chives

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.

## Your journey starts here

We're partnering with Dreamworks' *Puss in Boots: The Last Wish* to bring you bold flavors and family fun! Gather your team of fearless adventurers, follow the map on the backside of this card, and get ready for an epic meal!

#letsblueapron #pussinboots



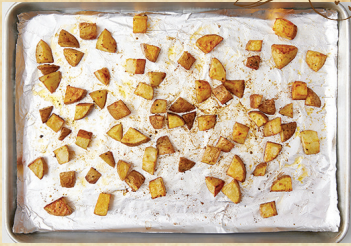




"Alexa, find Blue Apron recipes."

## 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**. Garnish with the **chive pieces**. Enjoy!



Mealtime  
magic



## PUSS' Pro Tip

**Cooking's more fun together!** Get your heroes-in-training involved in the cooking process by having them season the potatoes before they go in the oven. Ready for more family fun? Head to the theater to see *Puss In Boots: The Last Wish* in theaters December 21, 2022! Learn more by scanning the QR code.



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To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)  
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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