

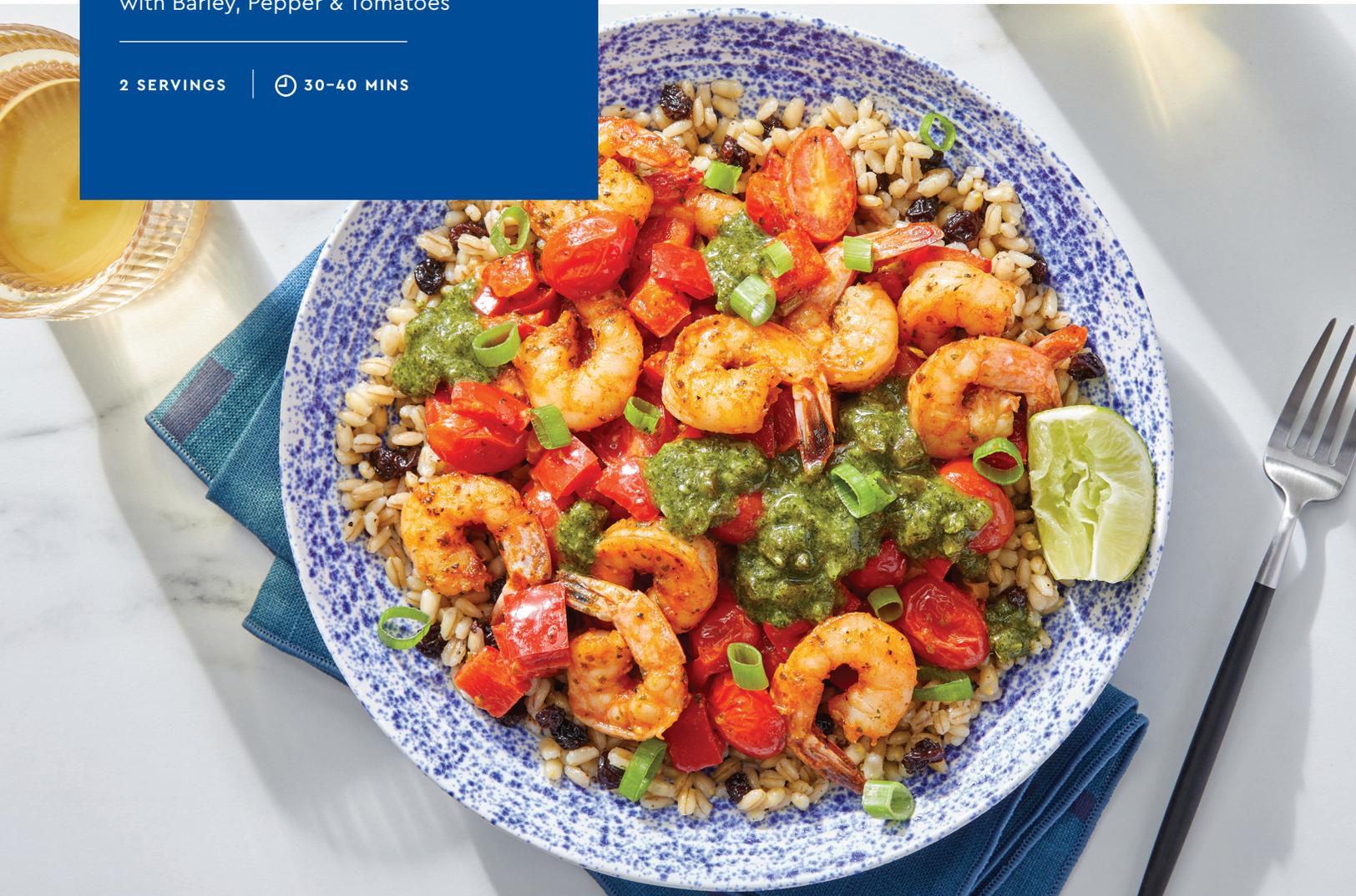
Chimichurri Shrimp

with Barley, Pepper & Tomatoes

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients*



10 oz Tail-On Shrimp¹



1/2 cup Pearled Barley



1 Bell Pepper



2 Scallions



4 oz Grape Tomatoes



1 oz Sliced Pickled Jalapeño Pepper



1 Lime



2 Tbsps Dried Currants



1/4 cup Cilantro Sauce



1 Tbsp Weeknight Hero Spice Blend²



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



6-7

PersonalPoints™
range per serving

Now your Points value is personalized to YOU! It could be between 6-7 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 Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Cook the barley

- Fill a medium pot $\frac{3}{4}$ of the way up with 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.
- Place the **currants** in a bowl; cover with **hot water**. Set aside to rehydrate at least 10 minutes.
- Cut off and discard the stem of the **bell pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**.
- Quarter the **lime**.
- Roughly chop the **jalapeño pepper**. Thoroughly wash your hands immediately after handling.



3 Cook the shrimp & vegetables

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Place in a bowl; season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.



Step 3 continued:

- Add the **seasoned shrimp, diced bell pepper, and sliced white bottoms of the scallions** in an even layer; season with salt and pepper. Cook, without stirring, 2 to 3 minutes, or until browned and the shrimp are slightly opaque.
- Add the **halved tomatoes**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the vegetables are softened and the shrimp are opaque and cooked through.
- Turn off the heat.

4 Make the chimichurri

- Meanwhile, in a bowl, combine the **cilantro sauce, the juice of 2 lime wedges, and as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be.
- Taste, then season with salt and pepper if desired.



5 Finish the barley & serve your dish

- To the pot of **cooked barley**, add the **rehydrated currants** (draining before adding) and **1 tablespoon of olive oil**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished barley** topped with the **cooked shrimp and vegetables** and **chimichurri**. Garnish with the **sliced green tops of the scallions**. Serve the **remaining lime wedges** on the side. Enjoy!

