

Romesco Beef & Vegetables

with Spanish-Spiced Rice & Lemon Mayo

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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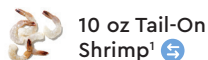
Ingredients*


Customized ingredients



10 oz Ground Beef 

SWAPPED FOR:



10 oz Tail-On Shrimp¹ 



1 Lemon



2 Tbsps Mayonnaise



½ cup Long Grain White Rice



1 Bell Pepper



2 Tbsps Dried Currants



3 Tbsps Romesco Sauce²



1 Red Onion



½ oz Sweetly Drop Peppers



2 Scallions



1 Tbsp Spanish Spice Blend³



Serve with Blue Apron wine that has this symbol
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1. peeled & deveined 2. contains almonds 3. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the **rice, half the spice blend, currants, a big pinch of salt, and 1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Cut off and discard the stem of the **bell pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



This recipe was designed for easier cleanup—no extra prep bowls needed!

3 Cook the beef & vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef, sliced onion, sliced bell pepper, and sliced white bottoms of the scallions**; season with salt, pepper, and the **remaining spice blend**. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until the beef is lightly browned and the vegetables are softened.



Step 3 continued:

- Carefully drain off and discard any excess oil.
- Add the **romesco sauce** (carefully, as the liquid may splatter) and **2 tablespoons of water**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 3 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion, sliced bell pepper, and sliced white bottoms of the scallions**; season with salt, pepper, and the **remaining spice blend**. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **shrimp**. Cook, stirring occasionally, 2 to 3 minutes, or until slightly opaque.
- Add the **romesco sauce** (carefully, as the liquid may splatter) and **2 tablespoons of water**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the shrimp are cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

4 Make the lemon mayo & serve your dish

- Quarter and deseed the **lemon**.
- In a bowl, combine the **mayonnaise and the juice of 2 lemon wedges**. Season with salt and pepper.
- Serve the **cooked rice** topped with the **cooked beef and vegetables, lemon mayo, sweet drop peppers, and sliced green tops of the scallions**. Serve the **remaining lemon wedges** on the side. Enjoy!



CUSTOMIZED STEP 4 If you chose Shrimp

- Make the lemon mayo and serve your dish as directed with the **cooked shrimp and vegetables** (instead of beef).