

Ingredients*

Customized ingredients

ADDED:



10 oz Tail-On Shrimp¹ 🔄



½ cup Long Grain White Rice



4 oz Paneer Cheese



3 oz Baby Spinach



2 Scallions



4 oz Grape Tomatoes



2 cloves Garlic



1 Tbsp Yellow Curry Paste



2 Tbsps Tomato Paste



1 13.5-oz can Light Coconut Milk



2 tsps Vadouvan Curry Powder

Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

I. peeled & deveined

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Cook the rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the rice, 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



• Turn off the heat and fluff with a fork.

2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Small dice the cheese.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- Peel and roughly chop 2 cloves of garlic.
- Halve the tomatoes.



ADDITIONAL STEP If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Transfer to a plate.
- Wipe out the pan.

3 Brown the cheese

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot
- Add the diced cheese; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned (be careful, as the cheese may pop as it cooks).

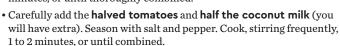


CUSTOMIZED STEP 3 If you chose Shrimp

- Brown the cheese as directed, using the same pan.

4 Make the curry & serve your dish

- Add the sliced white bottoms of the scallions and chopped garlic to the pan. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Add the tomato paste, curry paste, and half the curry powder (you will have extra); season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.



- Turn off the heat; stir in the spinach until just wilted. Taste, then season with salt and pepper if desired.
- Serve the curry with the cooked rice. Garnish with the sliced green tops of the scallions. Enjoy!



CUSTOMIZED STEP 4 If you chose Shrimp

· Make the curry and serve your dish as directed, adding the cooked shrimp to the pan along with the spinach.





