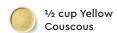


# Ingredients\*



















1/4 cup Labneh Cheese



3 Tbsps Romesco Sauce<sup>2</sup>



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





Points" value per serving



Scan this barcode in your WW app to track Points™. Wine is

not included in Points™ as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 Points™) instead of olive oil (1 Points™ value per teaspoon) to coat your pan before heating.

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#### "Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**; place in a bowl and season with salt and pepper.
- Quarter and deseed the lemon.



### 2 Start the skillet

- 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** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Add the sliced white bottoms of the scallions, seasoned tomatoes, spinach, and romesco sauce; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are coated, opaque, and cooked through.

### 3 Finish the skillet

- To the pan, add the couscous, currants, and capers. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add 1 cup of water (carefully, as the liquid may splatter); season with salt and pepper. Stir to combine. Heat to boiling on high.



- Once boiling, turn off the heat. Tightly cover the pan with foil (or a lid) and let stand 6 to 8 minutes, or until the water has been absorbed and the couscous is tender. Stir to combine.
- Taste, then season with salt and pepper if desired.

### 4 Make the lemon labneh & serve your dish

- Meanwhile, in a bowl, combine the labneh and the juice of 2 lemon wedges; season with salt and pepper.
- Serve the finished skillet drizzled with the lemon labneh. Garnish with the sliced green tops of the scallions. Serve the remaining lemon wedges on the side. Enjoy!

