

Romesco Shrimp & Couscous Skillet

with Spinach & Tomatoes

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients*



10 oz Tail-On Shrimp¹



½ cup Yellow Couscous



3 oz Baby Spinach



2 Scallions



1 Tbsp Capers



4 oz Grape Tomatoes



1 Lemon



2 Tbsps Dried Currants



¼ cup Labneh Cheese



3 Tbsps Romesco Sauce²



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



10 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.

To learn more about the (NEW!) WW Points[™] program, visit ww.com. The WW logo, Points and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

¹. peeled & deveined ². contains almonds
*Ingredients may be replaced and quantities may vary.



"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!

