



Lemony Paprika Wild Caught Shrimp & Grits

with Wilted Spinach



ca. 20min



2 Servings

Shrimp and grits is a traditional Southern breakfast dish originating from the "lowcountry" of coastal South Carolina. We've given it a slight Spanish twist with a hearty pinch of smoked paprika, and a healthy component with the addition of spinach. Feel free to wait until dinnertime to make this (serve it with a frosty IPA), or take a cue from our Southern neighbors and enjoy it in the morning.

What we send

- garlic
- 1 lemon
- 2 scallions
- 2 (¾ oz) pieces cheddar ⁷
- 10 oz wild caught shrimp ²
- ¼ oz smoked paprika
- 3 oz grits
- 3 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater (optional)
- small saucepan
- large skillet

Allergens

Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 32g, Carbs 40g, Protein 39g



1. Prep ingredients

Thinly slice **2 large garlic cloves**. Grate **½ teaspoon lemon zest**. Squeeze **half of the lemon juice**; cut **remaining lemon** into wedges. Trim ends from **scallions** and thinly slice on an angle.

Grate **cheese** on large holes of a box grater or finely chop.



4. Sauté shrimp

Heat **3 tablespoons oil** in a large skillet over high. Add **shrimp** and **sliced garlic**; cook, stirring occasionally, until shrimp are pink and just curled but not browned, 1–2 minutes.



2. Marinate shrimp

Pat **shrimp** dry. Toss in a medium bowl with **smoked paprika**, **lemon zest**, **¾ teaspoon salt**, and **a few grinds of pepper**. Let marinate until step 4.



5. Finish & serve

Add **spinach**; toss until halfway wilted. Add **lemon juice** and **½ cup water**; bring just to a boil. Immediately remove from heat; season to taste with **salt** and **pepper**. Stir **grits**, adding **1 tablespoon water** to loosen if necessary.

Serve **shrimp**, **spinach**, and **pan juices** over **grits**. Drizzle with **oil** and serve **lemon wedges** alongside. Enjoy!



3. Make grits

In a small saucepan, bring **2 cups water** and **½ teaspoon salt** to a boil. Slowly stir in **grits**. Cover, reduce heat to low, and cook, stirring occasionally to prevent sticking, until tender, 6–8 minutes.

Off heat, stir in **cheddar**, **scallions**, and **several grinds of pepper**. Cover to keep warm.



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.