

MARLEY SPOON



New Orleans BBQ Jumbo Shrimp & Grits

with Cheddar & Spinach



20-30min



2 Servings

Shrimp and grits are a traditional Southern staple. We've put a new spin on the classic, topping sweet jumbo shrimp in a fresh, bright sauce made with scallions, chopped fresh jalapeño, garlic, Worcestershire, and lemon juice. The sautéed shrimp and fragrant sauce are served over creamy cheddar cheese grits with lightly wilted baby spinach.

What we send

- 1 jalapeño chile
- garlic
- 2 scallions
- 1 lemon
- 1½ oz pkt Worcestershire sauce ¹
- 5 oz baby spinach
- 3 oz grits
- 2 oz shredded cheddar-jack blend ²
- ¼ oz seafood seasoning
- 10 oz pkg jumbo shrimp ³

What you need

- sugar
- kosher salt & ground pepper
- butter ²

Tools

- small saucepan
- medium skillet

Allergens

Fish (1), Milk (2), Shellfish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 530kcal, Fat 29g, Carbs 42g, Protein 34g



1. Prep aromatics

Halve **jalapeño** lengthwise, remove stem and seeds, then finely chop 1 tablespoon.

Finely chop **1 teaspoon garlic**.

Trim **scallions**, then thinly slice, keeping dark greens separate.



2. Prep sauce

Halve **lemon** and squeeze 2 teaspoons juice into a small bowl. Stir in **2 tablespoons Worcestershire sauce** and **¼ teaspoon sugar** until sugar dissolves.

Thinly slice remaining lemon half.



3. Prep grits & spinach

Bring **2 cups water** to a boil in a small saucepan over high heat.

Coarsely chop **spinach**.



4. Make grits

Stir **grits** and **a pinch of salt** into boiling water. Reduce heat to medium and cook, stirring occasionally to prevent sticking, until grains are tender, 5-7 minutes. Stir in **cheese** and **spinach**.

Cover and let sit off the heat, until cheese is melted and spinach is wilted. Season to taste with **salt** and **pepper**.



5. Make sauce

Heat **3 tablespoons butter** in a medium skillet over medium-high. Add **scallion whites and light greens, chopped jalapeño and garlic**, and **1 teaspoon seafood seasoning**. Cook, stirring, until fragrant, about 1 minute.

Add **Worcestershire sauce mixture** and **lemon slices**, and bring to a boil.



6. Cook shrimp & serve

Pat **shrimp** dry, then add to the skillet. Simmer over medium-high, stirring occasionally, until just cooked through, 3-4 minutes.

Uncover **grits**, stir to combine, and spoon into shallow bowls. Top with **shrimp, lemon slices**, and **sauce**, and sprinkle with **scallion dark greens**. Enjoy!