

MARLEY SPOON



Spicy Honey Shrimp

with Garlicky Kale & Grits



20-30min



2 Servings

This is a little bit of an exotic, sweet and spicy twist on a much-loved classic—shrimp and grits. Spicy shichimi togarashi—a peppery Japanese condiment—honey, and butter create a luxurious pan sauce that gets ladled over shrimp, creamy grits, and sautéed kale. Cook, relax, and enjoy!

What we send

- garlic
- 1 bunch curly kale
- 2 scallions
- 3 oz grits
- 10 oz pkg shrimp ³
- ½ oz honey
- ¼ oz shichimi togarashi ²

What you need

- butter ¹
- kosher salt & ground pepper
- olive oil

Tools

- medium skillet
- small saucepan

Allergens

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

Nutrition per serving

Calories 560kcal, Fat 28g, Carbs 48g, Protein 30g



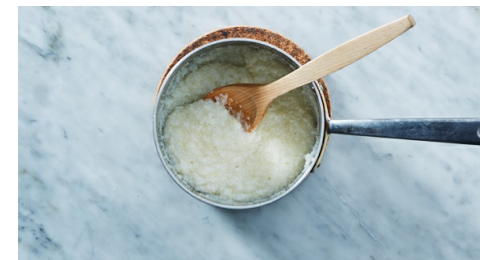
1. Prep ingredients

Peel and thinly slice **2 large garlic cloves**. Strip **kale leaves** from stems, then roughly chop leaves, discarding stems. Trim ends from **scallions** and thinly slice on an angle.



2. Cook kale

Heat **1 tablespoon oil** in a medium skillet over medium. Add **sliced garlic** and cook until fragrant and starting to brown, about 2 minutes. Add **kale** and **2 tablespoons water** and stir; season to taste with **salt** and **pepper**. Cover and cook, stirring occasionally, until kale is tender, about 5 minutes. Transfer kale to a bowl; cover to keep warm. Wipe out skillet.



3. Cook grits

Meanwhile, in a small saucepan, bring **2 cups water** and **½ teaspoon salt** to a boil. Stir in **grits**. Reduce heat to low and cook, stirring occasionally to prevent sticking, until grains are tender, about 7 minutes.



4. Finish grits

Remove **grits** from heat and stir in **1 tablespoon butter**; season to taste with **salt** and **pepper**. Cover to keep warm until ready to serve.



5. Sauté shrimp

Pat **shrimp** dry and season all over with **¼ teaspoon salt**. Heat **1 tablespoon oil** in reserved skillet over high until shimmering. Add shrimp and **half of the scallions** to skillet and cook, stirring occasionally, until shrimp are pink and just curled but not browned, 1-2 minutes.



6. Finish & serve

Add **honey**, **1 tablespoon butter**, **half of the togarashi**, and **3 tablespoons water** to skillet; bring to a boil. Cook until reduced, about 1 minute; season to taste with **salt** and **pepper**. Serve **grits** topped with **kale**, **shrimp** and **pan sauce**. Sprinkle with **remaining scallions** and more **togarashi** if a little more heat is desired. Enjoy!