

DINNERLY



Garlic-Butter Shrimp with Roasted Green Beans & Mashed Potatoes

 20-30min  2 Servings

What's low-calorie, no-gluten-added, and packed with flavor? This shrimp recipe! And the best part? It comes together in less than 30 minutes. We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- garlic
- 1 oz scallions
- ½ lb pkg shrimp³
- 4 oz green beans
- 1 pkt cream cheese²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour¹
- butter²
- white wine vinegar (or apple cider vinegar)

TOOLS

- medium saucepan
- colander
- rimmed baking sheet
- potato masher or fork
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 550kcal, Fat 29g, Carbs 49g, Protein 26g



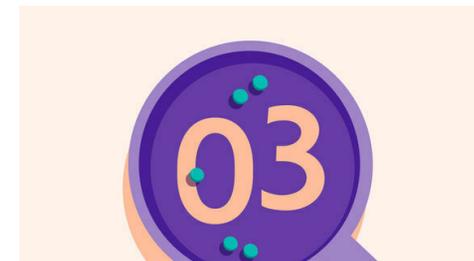
1. Cook potatoes

Preheat oven to 450°F with a rack in the upper third. Peel **potato**, then cut into 1-inch pieces. Place potatoes in a medium saucepan. Add enough **salted water** to cover by 1 inch. Cover and bring to a boil. Uncover and cook until potatoes are tender when pierced with a fork, 10–12 minutes. Reserve **⅓ cup cooking water**. Drain, return potatoes to saucepan, and cover to keep warm.



2. Roast green beans

Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Rinse **shrimp** under cool water, then pat dry; season with **salt** and **pepper**. Trim ends from **green beans**; toss on a rimmed baking sheet with **1 teaspoon oil** and **a pinch each of salt and pepper**. Roast on upper oven rack until tender and browned in spots, 8–10 minutes.



3. Mash potatoes

Meanwhile, return saucepan with **potatoes** to medium heat; stir in **cream cheese**, **reserved cooking water**, and **1 tablespoon oil**. Mash with a potato masher or fork until smooth; season to taste with **salt** and **pepper**. Remove from heat and cover to keep warm.



4. Cook shrimp & sauce

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **shrimp**, **chopped garlic**, and **1 teaspoon flour**; cook, stirring, until shrimp are just pink, 1–2 minutes. Add **scallions**, **2 tablespoons butter**, and **¼ cup water**; cook until butter melts and sauce is slightly thickened, about 2 minutes. Stir in **½ teaspoon vinegar**.



5. Serve

Serve **garlic-butter shrimp** with **roasted green beans** and **mashed potatoes** alongside. Spoon **any remaining garlic-butter** sauce over top. Enjoy!



6. Carbo-load!

For the ultimate indulgence, serve this dish with some crusty bread, to drag through the creamy garlic-butter sauce.