

DINNERLY



Lemon-Butter Shrimp with Mashed Potatoes & Garlicky Spinach



20-30min



2 Servings

You might think food this good can't be easy to make, but this dish wants to prove you wrong. Let the potatoes boil while you cook the shrimp in an addictive buttery-lemony-garlicky pan sauce. We have a quick trick for cooking spinach in just a couple minutes in a microwave, then add sour cream to the potatoes and mash your heart away. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 lemon
- ½ lb pkg shrimp ^{2,17}
- ¼ oz paprika
- 5 oz baby spinach
- 1 oz sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- 4 Tbsp butter ⁷
- garlic

TOOLS

- medium saucepan
- microplane or grater
- medium nonstick skillet
- microwave

COOKING TIP

Use shrimp immediately or freeze.

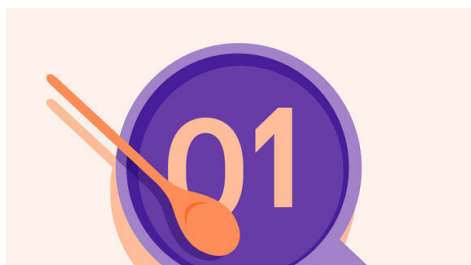
ALLERGENS

Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

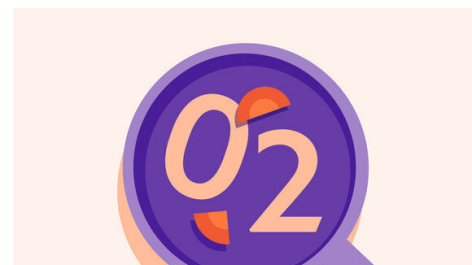
NUTRITION PER SERVING

Calories 620kcal, Fat 36g, Carbs 47g, Protein 27g



1. Boil potatoes

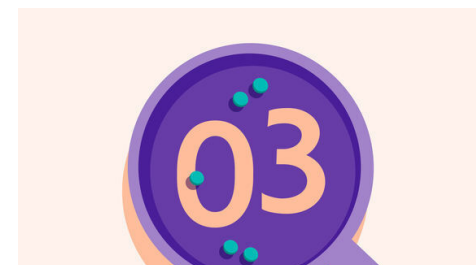
Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover; cook until easily pierced with a fork, about 8 minutes. Reserve **½ cup cooking water**, then drain potatoes and return to saucepan off heat. Cover and set aside for step 5.



2. Prep ingredients

Finely chop **2 teaspoons garlic**. Zest **all of the lemon** and squeeze **2 teaspoons juice** into a small bowl. Slice remaining lemon into wedges.

Rinse **shrimp**, then pat very dry (first thaw under cool running water, if necessary). Season all over with **1 teaspoon paprika** and **a pinch each of salt and pepper**.



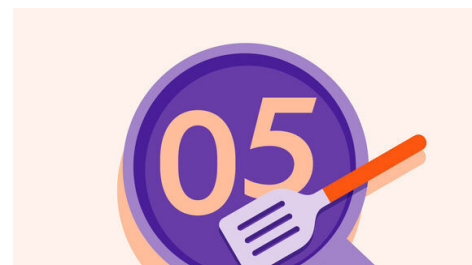
3. Cook shrimp & pan sauce

In a medium nonstick skillet, heat **1 tablespoon oil** over medium-high heat. Add **shrimp** and cook until just pink, about 3 minutes. Reduce heat to medium and add **3 tablespoons butter** until melted. Add **half of the chopped garlic**; cook until fragrant. Stir in **lemon zest and juice**; season with **salt** and **pepper**. Cover to keep warm off heat.



4. Cook spinach

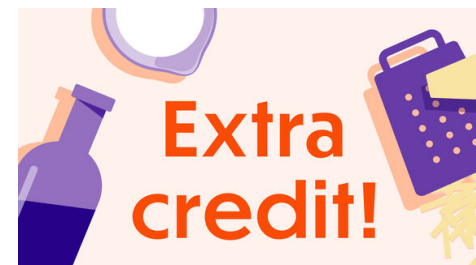
In a medium microwave-safe bowl, combine **spinach**, **remaining chopped garlic**, and **1 teaspoon oil**. Cover with plastic wrap or a damp paper towel and microwave on high until wilted, 1–2 minutes. Stir to combine and season to taste with **salt** and **pepper**.



5. Mash potatoes & serve

Return **potatoes** to medium heat. Cook, stirring, until dry and breaking apart, 1–2 minutes. Off heat, add **sour cream**, **reserved cooking water**, and **1 tablespoon butter**. Mash with a potato masher or fork; season to taste with **salt** and **pepper**.

Serve **shrimp** over **mashed potatoes** and **spinach** with **lemon wedges** and **remaining sauce** over top. Enjoy!



6. No microwave?

No problem! In step 4, sauté the spinach in a medium skillet over medium heat until wilted.