



Lemony Paprika Jumbo 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 ¹
- 10 oz pkg jumbo shrimp ²
- ¼ oz smoked paprika
- 3 oz grits
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil

Tools

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

Allergens

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

Nutrition per serving

Calories 540kcal, Fat 31g, Carbs 41g, Protein 33g



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!

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