



## Spanish-Style Shrimp Sauté

with Spinach & Garlicky Croutons



20-30min



2 Servings

If you close your eyes, you may imagine yourself in the south of Spain, at a tapas bar, sipping sherry and eating the iconic Gambas al Ajillo (garlic shrimp)—the inspiration behind this delicious dish. Here, we've added a bit of spinach to lend a minerally freshness, and garlic croutons to sop up all of the luscious juices. Cook, relax, and enjoy!



## What we send

- ¼ oz smoked paprika
- 5 oz baby spinach
- 1 lemon
- garlic
- 10 oz pkg shrimp <sup>1</sup>
- 3 ciabatta rolls <sup>2,3</sup>
- 1 pkt seafood broth concentrate <sup>4,1</sup>

## What you need

### Tools

#### Allergens

Shellfish (1), Soy (2), Wheat (3), Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### Nutrition per serving

Calories 650kcal, Fat 30g, Carbs 65g, Protein 30g



### 1. Toast ciabatta

Preheat broiler with top rack 4–6 inches from heat source. Slice **ciabatta** into ½-inch thick pieces on the diagonal, and brush both sides lightly with **oil**. Arrange on a rimmed baking sheet and broil, turning once, until golden and crisp, 2–3 minutes (watch closely as broilers vary).



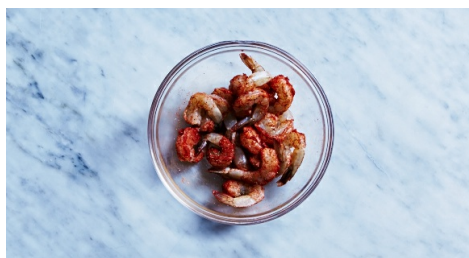
### 2. Make garlic croutons

Peel **2 large cloves garlic**. Halve **1 clove**, then use the cut-sides of the garlic to rub the surfaces of the **toasted bread** to impart flavor.



### 3. Prep ingredients

Thinly slice **remaining garlic clove**. Pat **shrimp** dry. Squeeze **2 tablespoons lemon juice** into a small bowl.



### 4. Marinate shrimp

In a medium bowl, toss **shrimp** with **1½ teaspoons of the smoked paprika**, **¾ teaspoon salt**, and **a generous grind of pepper**.



### 5. Sauté shrimp

Heat **¼ cup oil** and **sliced garlic** in a large skillet over high. Cook, stirring, until just beginning to brown, about 1 minute. Add **shrimp** and cook, stirring occasionally, until pink and just curled but not browned, 1–2 minutes.



### 6. Finish dish

Add **spinach**; toss until it just begins to wilt. Add **lemon juice** and **¼ cup water** and bring just to a boil. Remove from heat immediately and season with **salt** and **pepper**. Arrange **2 or 3 garlic croutons** in each bowl or on each plate. Spoon **shrimp, spinach**, and **pan juices** on top and drizzle with **oil**. Serve any **remaining croutons** on the side. Enjoy!