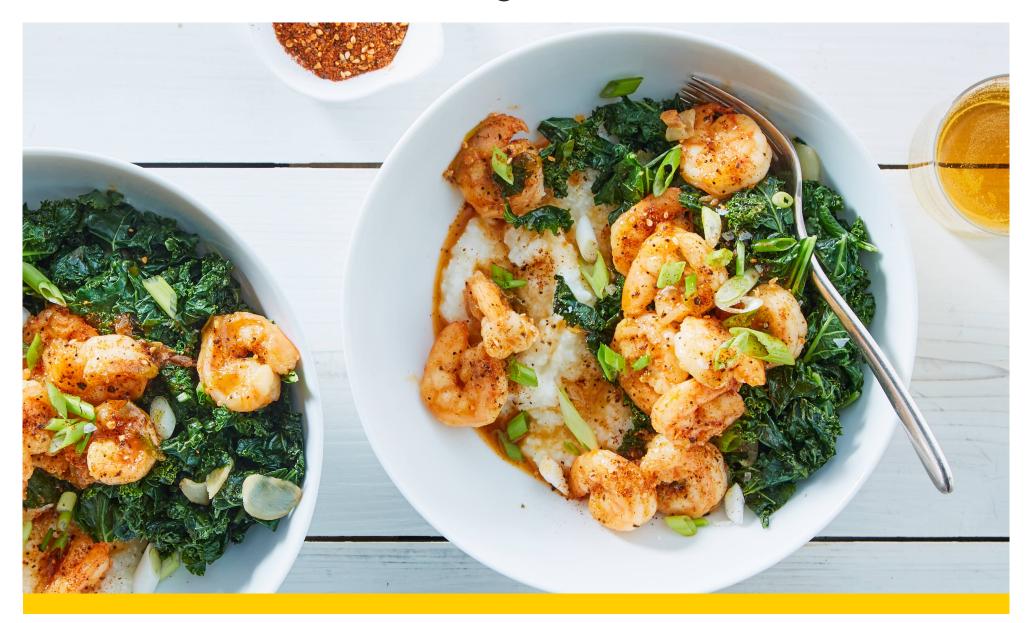
# MARLEY SPOON



## Spicy Honey Jumbo 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 classicshrimp and grits. Spicy shichimi togarashi-a peppery Japanese condimenthoney, and butter create a luxurious pan sauce that gets ladled over jumbo shrimp, creamy grits, and sautéed kale.

#### What we send

- garlic
- 1 bunch curly kale
- 2 scallions
- 3 oz grits
- 10 oz pkg jumbo shrimp <sup>2</sup>
- ½ oz honey
- ¼ oz shichimi togarashi <sup>3</sup>

### What you need

- butter <sup>1</sup>
- kosher salt & ground pepper
- olive oil

### Tools

- medium skillet
- small saucepan

#### Allergens

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

#### Nutrition per serving

Calories 560kcal, Fat 29g, 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.

## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

### 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, 1-3 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!