MARLEY SPOON

Harissa-Spiced Shrimp

with Herbed Quinoa Salad

20-30min 2 Servings

One of our favorite stove-top preparations for shrimp is cooking in a really hot cast-iron skillet. Here, shrimp goes from raw to cooked in just 3 minutes! Add butter and harissa spice to the pan with the cooked shrimp, and the pan sauce practically makes itself. We serve this buttery, spicy shrimp with a toothsome quinoa and spinach salad dotted with chopped apricots to make for the perfect sweet and savory bite.

What we send

- 1 oz diced dried apricots
- 3 oz tri-color quinoa
- 1 lemon
- 2 scallions
- ¼ oz fresh mint
- 10 oz pkg shrimp [2]
- ¼ oz harissa spice blend
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- butter [1]

Tools

- small saucepan
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 520kcal, Fat 26g, Carbs 44g, Protein 31g

THIS IS A CUSTOMIZED RECIPE STEP

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

1. Cook quinoa

Coarsely chop **apricots**, if necessary, and transfer to a small saucepan.

Add **quinoa**, **¾ cup water**, and **¼ teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15–20 minutes. Spread out on a rimmed baking sheet to cool.

2. Prep ingredients

Meanwhile, squeeze **2 tablespoons lemon juice** into a large bowl.

Trim **half of the scallions** (save rest for own use), then thinly slice. Pick and thinly slice **mint leaves**; discard stems.

Rinse **shrimp** under cool water, then pat dry. Transfer shrimp to a medium bowl and toss with **1 teaspoon oil**; season with **salt** and **pepper**.

3. Make lemon vinaigrette

Whisk **2 tablespoons oil** into bowl with **lemon juice**. Season with **¼ teaspoon each of salt and sugar** and **a few grinds of pepper**.

4. Dress quinoa salad

Add **cooked quinoa** and **sliced scallions** to the bowl with **lemon vinaigrette**, and toss gently to combine. Season to taste with **salt** and **pepper**.

5. Cook shrimp

Heat a medium heavy skillet (preferably cast-iron) over high. Add **shrimp**, reduce heat to medium-high, and cook, stirring frequently, until shrimp are cooked through, 2–3 minutes.

Remove skillet from heat. Add **1 tablespoon butter** and **1½ teaspoons harissa spice blend**, and stir to coat.

6. Finish salad & serve

Add **spinach** and **sliced mint** to **quinoa salad**, and toss to combine.

Serve **salad** topped with **shrimp** and **any pan juices**. Enjoy!