



Pan-Seared Shrimp

with Bacon, Corn & Potatoes



30-40min



2 Servings

What we send

- 2 (4 oz) pkgs thick-cut bacon
- 1 Yukon gold potato
- garlic
- 3 oz scallions
- 10 oz corn
- ¼ oz smoked paprika
- 10 oz pkg shrimp ²
- 3 oz mascarpone ⁷

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- medium nonstick skillet

Allergens

Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prep ingredients

Coarsely chop bacon. Scrub potatoes, then cut into ½-inch cubes. Finely chop 1 teaspoon garlic. Trim scallions, then thinly slice.

4. Sauté corn

Uncover skillet and add corn, garlic, and half of the scallions. Cook over medium-high heat until garlic is fragrant and corn is warmed through, about 2 minutes. Stir in ¾ teaspoon smoked paprika and season to taste with salt and pepper. Transfer to a plate and wipe out skillet.

2. Cook bacon

Transfer bacon to a large nonstick skillet over medium-high heat and cook, stirring often, until browned and crisp, 6-9 minutes. Use a slotted spoon to transfer to a paper towel-lined plate. Reserve 1 tablespoon bacon fat in skillet and discard any remaining fat.

5. Cook shrimp

Rinse shrimp, then pat very dry; season all over with a pinch each of salt and pepper. Heat 1 tablespoon oil in same skillet over medium-high until shimmering. Add shrimp and cook, without stirring, until browned on one side, 2-3 minutes. Stir shrimp and cook until just opaque and cooked through, about 1 minute more. Transfer to a plate and cover to keep warm.

3. Cook potatoes

Add potatoes to same skillet with reserved bacon fat over medium-high; season with salt. Cook, stirring occasionally, until golden in spots, about 2 minutes. Add ¼ cup water; cover, reduce heat to medium and cook until tender, 4-5 minutes. Uncover, and cook, stirring, until any water is evaporated, 1-2 minutes.

6. Make sauce & serve

Return corn, potatoes, and bacon to same skillet over medium-high heat. Stir in 2 tablespoons mascarpone and ⅓ cup water. Cook, stirring, until mascarpone is melted and vegetables are warmed through, about 2 minutes. Spoon onto plates then top with shrimp. Sprinkle shrimp with a few pinches of remaining smoked paprika and top with remaining scallions. Enjoy!