



Summer Tapas: Gambas al Ajillo (Garlic

Shrimp) & Salmorejo (Chilled Tomato Soup)



1,5h



2 Servings

What we send

- 10 oz pkg shrimp ²
- 3 tomatoes on the vine
- 2 ciabatta rolls ¹
- 1 oz sherry vinegar ¹⁷
- 2 oz prosciutto
- garlic
- 1 lemon
- 1 pkt crushed red pepper
- ¼ oz baking soda
- ½ oz fresh parsley

What you need

- kosher salt & ground pepper
- sugar
- olive oil
- large egg ³

Tools

- rimmed baking sheet
- small saucepan
- medium skillet

Allergens

Wheat (1), Shellfish (2), Egg (3), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



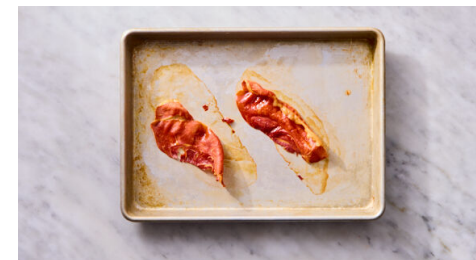
1. Prep soup

Preheat oven to 400°F with racks in the center and upper third positions. Bring a small saucepan of water to a boil. Cut tomatoes and half of 1 ciabatta roll into large chunks. In the jar of a blender, combine chopped tomatoes and bread, half of 1 large garlic clove, and ½ tablespoon sherry vinegar with tomatoes on the bottom.



2. Blend & chill soup

Blend tomato mixture on high until smooth, about 1 minute. With the blender running, drizzle in 3 tablespoons oil. Optionally, for a smoother texture, pass **soup** through a fine-mesh strainer into a large bowl. Season soup to taste with salt and pepper. Refrigerate until cold, 45-60 minutes.



3. Prep toppings

Lay 2 slices of prosciutto on a rimmed baking sheet. Bake on center rack until browned and crisp, 10-12 minutes. Set prosciutto aside; reserve baking sheet.

Lower 1 large egg into boiling water; lower heat to medium. Simmer egg for 10 minutes. Transfer egg to a bowl of ice water and chill for 5 minutes. Peel egg, coarsely chop, and set aside.



4. Prep garlic shrimp

Rinse shrimp, then pat very dry. In a medium bowl, toss shrimp with ½ teaspoon salt, ¼ teaspoon sugar, and ⅛ teaspoon baking soda; set aside for 10 minutes. Finely chop 3 large garlic cloves. Pick parsley leaves from stems and finely chop. Finely grate the zest of half the lemon; cut lemon into wedges.



5. Cook garlic shrimp

In a medium skillet, combine garlic, crushed red pepper, and ⅓ cup oil. Cook over medium-low heat until garlic is light golden brown, 4-6 minutes. Add shrimp and cook until bottoms are light pink, about 2 minutes. Flip shrimp and cook until just cooked through, another 1-2 minutes. Remove from heat and stir in parsley, lemon zest, and ½ tablespoon sherry vinegar.



6. Toast bread; serve

Switch oven to broil. Arrange remaining ciabatta halves on reserved baking sheet, cut sides up; lightly drizzle with oil. Broil on upper rack until browned and toasted, about 2 minutes (watch carefully as broilers vary). Cut bread in half.

Divide salmorejo between bowls; top with crumbled prosciutto, egg, and a drizzle of oil. Serve shrimp with lemon wedges and bread. Enjoy!