



Summer Tapas! Gambas al Ajillo

with Salmorejo



1,5h



2 Servings

Does it feel like you're basking in the heat of the Spanish sun? That's the delicious power of tapas. We start with salmorejo, a classic chilled soup. Chopped tomatoes, diced bread and garlic blend together to a creamy, tangy finish before topped with chopped egg and crispy prosciutto crumbles. Plump garlic shrimp join toasted ciabatta halves to soak up every garlicky, lemony bite.

What we send

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

What you need

- red wine vinegar (or white wine vinegar)
- olive oil
- kosher salt & ground pepper
- 1 large egg ³
- sugar

Tools

- small saucepan
- blender
- fine-mesh sieve (optional)
- rimmed baking sheet
- microplane or grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 950kcal, Fat 66g, Carbs 52g, Protein 42g



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.

To a blender, add **chopped tomatoes**, **½ tablespoon red wine vinegar**, **diced bread**, and **half of 1 large garlic clove**.



4. Prep garlic shrimp

Rinse **shrimp**, then pat very dry. In a medium bowl, toss shrimp with **½ teaspoon salt**, **¼ teaspoon sugar**, and **⅓ teaspoon baking soda**; set aside for 10 minutes.

Finely chop **3 large garlic cloves**. Finely chop **parsley leaves**. Finely grate **zest of half the lemon** then cut lemon into wedges.



2. Blend & chill soup

Blend **tomato mixture** on high until smooth, about 1 minute. With the blender running, slowly drizzle in **3 tablespoons oil**. For a smoother texture, pass soup through a fine-mesh strainer into a large bowl, if desired.

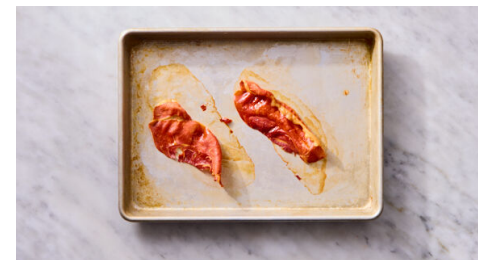
Season **soup** to taste with **salt** and **pepper**. Refrigerate until cold, 45–60 minutes.



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 red wine vinegar**.



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.

Carefully lower **1 large egg** into **boiling water**. Lower heat to medium and 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.



6. Toast bread; serve

Switch oven to broil. Arrange **remaining roll halves** on 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). Halve toasted rolls.

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