





Lemony Paprika Shrimp

with Grits and Wilted Spinach

 ca. 20min  2 Servings

Shrimp and grits is a traditional Southern breakfast dish originating from the "lowcountry" of coastal South Carolina. We've given it a slight Spanish twist with a hearty pinch of smoked paprika, and a healthy component with the addition of spinach. Feel free to wait until dinnertime to make this (serve it with a frosty IPA), or take a cue from our Southern neighbors and eat it in the morning. Cook...

What we send

- lemon
- garlic
- scallions
- smoked paprika
- quick-cooking grits
- baby spinach

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- box grater
- large skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 500.0kcal, Fat 23.2g, Proteins 35.5g, Carbs 35.9g



1. Prep ingredients

Peel and very thinly slice **2 large garlic cloves**. Grate **½ teaspoon lemon zest**. Squeeze the **juice from half the lemon**, cut the rest into wedges. Trim ends from **scallions** and thinly slice on an angle. Grate **cheese** on large holes of a box grater, or finely chop.



4. Finish grits

Remove **grits** from heat and stir in **cheddar, scallions, and several grinds pepper**. Cover to keep warm.



2. Marinate shrimp

Pat **shrimp** dry and transfer to a medium bowl. Toss shrimp with **smoked paprika, lemon zest, ¾ teaspoon salt, and a few grinds pepper**. Let marinate until step 5.



5. Sauté shrimp

Heat **3 tablespoons oil** in a large skillet over high. Add **shrimp and garlic**, and cook, stirring occasionally, until shrimp are pink and just curled but not browned, 1-2 minutes.



3. Make grits

In a small saucepan, bring **2 cups water** and **½ teaspoon salt** to a boil. Slowly stir in **grits**. Cover, reduce heat to low, and cook, stirring occasionally to prevent sticking, until grains are tender, 6-8 minutes.



6. Finish dish

Add **spinach**; toss to wilt halfway. Add **lemon juice** and **⅓ cup water** and bring just to a boil. Immediately remove from heat and season to taste with **salt and pepper**. Stir **grits**, adding **1 tablespoon water** to loosen if necessary. Spoon **grits** into shallow bowls, top with **shrimp, spinach, and pan juices** and **drizzle with oil**. Serve with **lemon wedges**....