



Moroccan Spiced Shrimp

with Herbed Bulgur 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! Remove from the pan with the cooked shrimp from the heat, stir in butter and harissa spice, and pan sauce practically makes itself. We serve this buttery, spicy shrimp with a toothsome bulgur and spinach salad. Cook, relax, and enjoy!

What we send

- harissa spice blend
- scallions
- lemon
- fresh mint
- baby spinach

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil
- sugar

Tools

- fine-mesh sieve
- rimmed baking sheet
- 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

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

Nutrition per serving

Calories 651.0kcal, Fat 26.2g, Proteins 31.1g, Carbs 77.9g



1. Cook bulgur

Coarsely chop **apricots** and transfer to a small saucepan. Add **1 ¼ cups water**, **½ cup of the bulgur** (save rest for own use), and **¼ teaspoon salt**. Bring to a boil, then reduce to a simmer, cover, and cook until bulgur is tender, 10-12 minutes. Drain well. Spread out on a rimmed baking sheet to cool.



4. Dress bulgur

Transfer **cooked bulgur** to the bowl with **lemon vinaigrette**. Add **scallions** and toss gently to combine. Season to taste with **salt and pepper**.



2. Prep ingredients

Meanwhile, squeeze **2 tablespoons lemon juice** into a large bowl. Trim ends from **half of the scallions** (save rest for own use), then thinly slice. Pick **mint leaves** from stems and thinly slice leaves, discarding stems. Transfer **shrimp** to a medium bowl and toss with **1 teaspoon oil**, **¼ teaspoon salt**, and **a few grinds pepper**.



5. Cook shrimp

Heat a large, heavy skillet over high. Add **shrimp**, reduce heat to medium-high, and cook, stirring frequently, until shrimp are cooked through, 2-3 minutes. Remove skillet from the heat. Add **all of the harissa spice blend** and **1 tablespoon butter**, then toss to coat.



3. Make lemon vinaigrette

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



6. Finish salad & serve

Add **mint** and **spinach** to the **bulgur salad**, and toss to combine. Serve **salad** topped with **shrimp** and **any pan juices**. Enjoy!