



Spanish-Style Shrimp Sauté

with Spinach & Garlicky Croutons



20-30min



4 Servings

If you close your eyes, you may imagine yourself in the south of Spain, at a tapas bar, sipping sherry and eating the iconic Gambas al Ajillo (garlic shrimp)—the inspiration behind this delicious dish. Here, we've added a bit of spinach to lend a minerally freshness, and garlic croutons to sop up all of the luscious juices. Cook, relax, and enjoy!

What we send

- garlic
- baby spinach
- smoked paprika
- lemon

What you need

Tools

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 483.0kcal, Fat 19.2g, Proteins 27.3g, Carbs 49.2g



1. Toast ciabatta

Preheat broiler with top rack 4-6 inches from heat source. Slice **ciabatta** into ½-inch thick pieces on the diagonal, and brush cut sides lightly with **oil**. Arrange on a rimmed baking sheet and broil, turning once, until golden and crisp, 2-3 minutes (watch closely as broilers vary).



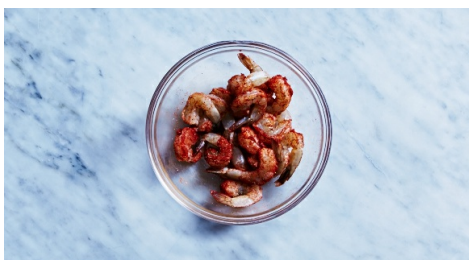
2. Make garlic croutons

Peel **4 large cloves garlic**. Halve **1 clove**, then use the cut-sides of the garlic to rub the surfaces of the **toasted bread** to impart flavor.



3. Prep ingredients

Thinly slice **remaining 3 garlic cloves**. Pat **shrimp** dry. Squeeze **¼ cup lemon juice** into a small bowl.



4. Marinate shrimp

In a medium bowl, toss **shrimp** with **smoked paprika**, **1 teaspoon salt**, and **a generous grind of pepper**.



5. Sauté shrimp

Heat **⅓ cup oil** and **sliced garlic** in a large skillet over high. Cook, stirring, until just beginning to brown, about 1 minute. Add **shrimp** and cook, stirring occasionally, until pink and just curled but not browned, 1-2 minutes.



6. Finish dish

Add **spinach** in large handfuls; toss until just begins to wilt. Add **lemon juice** and **¼ cup water** and bring just to a boil. Remove from heat immediately and season with **salt** and **pepper**. Arrange **2 or 3 garlic croutons** in each bowl or on each plate. Spoon **shrimp**, **spinach**, and **pan juices** on top and drizzle with **oil**. Serve any **remaining croutons** on the side....