



Spicy Honey Shrimp

with Garlicky Kale & Grits



20-30min



2 Servings

This is a little bit of an exotic, sweet and spicy twist on a much-loved classic—shrimp and grits. Spicy shichimi togarashi—a peppery Japanese condiment—honey, and butter create a luxurious pan sauce that gets ladled over shrimp, creamy grits, and sautéed kale. Cook, relax, and enjoy!

What we send

- garlic
- scallions
- curly kale
- quick-cooking grits
- honey

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil

Tools

- medium 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

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

Nutrition per serving

Calories 553.0kcal, Fat 28.0g, Proteins 26.6g, Carbs 50.1g



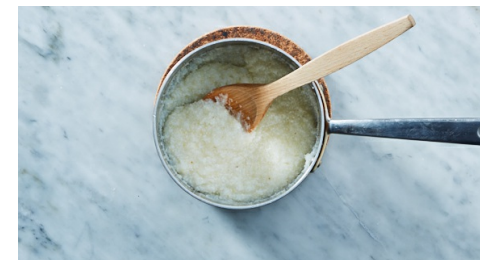
1. Prep ingredients

Peel and thinly slice **2 large garlic cloves**. Strip **kale leaves** from stems, then roughly chop leaves, discarding stems. Trim ends from **scallions** and thinly slice on an angle.



2. Cook kale

Heat **1 tablespoon oil** in a medium skillet over medium. Add **sliced garlic** and cook until fragrant and starting to brown, about 2 minutes. Add **kale** and **2 tablespoons water** and stir; season to taste with **salt** and **pepper**. Cover and cook, stirring occasionally, until kale is tender, about 5 minutes. Transfer kale to a bowl; cover to keep warm. Wipe out skillet.



3. Cook grits

Meanwhile, in a small saucepan, bring **2 cups water** and **½ teaspoon salt** to a boil. Stir in **grits**. Reduce heat to low and cook, stirring occasionally to prevent sticking, until grains are tender, about 7 minutes.



4. Finish grits

Remove **grits** from heat and stir in **1 tablespoon butter**; season to taste with **salt** and **pepper**. Cover to keep warm until ready to serve.



5. Sauté shrimp

Pat **shrimp** dry and season all over with **¼ teaspoon salt**. Heat **1 tablespoon oil** in reserved skillet over high until shimmering. Add shrimp and **half of the scallions** to skillet and cook, stirring occasionally, until shrimp are pink and just curled but not browned, 1-2 minutes.



6. Finish & serve

Add **honey**, **1 tablespoon butter**, **half of the togarashi**, and **3 tablespoons water** to skillet; bring to a boil. Cook until reduced, about 1 minute; season to taste with **salt** and **pepper**. Serve **grits** topped with **kale**, **shrimp** and **pan sauce**. Sprinkle with **remaining scallions** and more **togarashi** if a little more heat is desired. Enjoy!