



## SMOKY TOMATO SHRIMP

with Roasted Broccoli & Mashed Potatoes

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Yukon Gold Potatoes\***  
(5 | 10)



**Broccoli Florets\***  
(1 | 2)



**Roma Tomato\***  
(1 | 2)



**Garlic**  
(2 Cloves | 4 Cloves)



**Sour Cream\***  
(1 | 2)  
*Contains: Milk*



**Shrimp\***  
(1 | 2)  
*Contains: Shellfish*



**Smoked Paprika**  
(1 | 2)



**Chicken Stock Concentrate**  
(1 | 2)

You may receive potatoes that are a different color.  
No matter the hue, they will be just as delicious!

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Cooking Oil**  
(1 TBSP | 2 TBSP)

**Butter**  
(2 TBSP | 3 TBSP)  
*Contains: Milk*

**Sugar**  
(1 tsp | 2 tsp)

PREP IN **10 MIN** READY IN **30 MIN**

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Want to really go the extra mile with your mashed potatoes? Peel, then rinse the potatoes before dicing in step 1. This removes excess starch from the spuds, making the end result extra fluffy and silky! (A splash of milk or heavy cream while mashing never hurt either.)

1.



Preheat oven to 425 degrees. **Wash and dry produce.** Dice **potatoes** into 1-inch pieces. Place potatoes in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15–20 minutes. Reserve **½ cup potato cooking liquid**, then drain. Return potatoes to pot.

2.



While potatoes cook, cut **broccoli florets** into bite-size pieces if necessary. Dice **tomato** into ¼-inch pieces. Peel and finely chop **garlic**. Toss **broccoli** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast until browned and tender, 12–15 minutes.

3.



To pot with **drained potatoes**, add **sour cream** and **1 TBSP butter (2 TBSP for 4 servings)**. Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season generously with **salt and pepper**. Keep covered off heat until ready to serve.

4.



Rinse **shrimp** under cold water, then pat dry with paper towels. Heat **1 TBSP butter** and a **drizzle of oil** in a medium pan over high heat. Once pan is hot, add shrimp; season all over with **paprika, ½ tsp salt (1 tsp for 4 servings)**, and **pepper**. Cook, stirring occasionally, until opaque and cooked through, 4–5 minutes. Transfer to a medium bowl and set aside.

5.



Heat a **drizzle of oil** in pan used for shrimp over medium-high heat. Add **tomato and garlic**; season with a **big pinch of salt and pepper**. Cook, stirring occasionally, 5–7 minutes. Stir in **stock concentrate, 1 tsp sugar (2 tsp for 4 servings)**, and **2 TBSP water (4 TBSP for 4)**. Bring to a simmer, then return **shrimp** to pan. Cook, stirring occasionally, until shrimp are coated in **sauce**, 2–3 minutes more.

6.



Divide **mashed potatoes, shrimp, and broccoli** between plates. Spoon any **remaining sauce** from pan over shrimp.

*Shrimp are fully cooked when internal temperature reaches 145 degrees.*

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