



## SMOKY TOMATO SHRIMP

with Roasted Green Beans & Mashed Potatoes

**WHAT WE SEND** (2 servings | 4 servings)  
\* Keep refrigerated

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



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



**Green Beans\***  
(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)

### SHARE THE LOVE

**\$20**

Give friends \$20 off their first box and you'll  
get a \$20 credit when they cook with us.

**EveryPlate.com/referral**



Psst—want to know our trick for THE creamiest mashed potatoes? Always save a splash of potato cooking liquid before draining. Why? It's super-starchy, so adding a few splashes while mashing helps the potatoes get extra-smooth. Best spuds forever!

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, trim **green beans** if necessary. Dice **tomato** into ¼-inch pieces. Peel and finely chop **garlic**. Toss green beans on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast until browned and tender, 10–12 minutes.

3.



Add **sour cream** and **1 TBSP butter** (**2 TBSP for 4 servings**) to pot with **drained potatoes**. 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 a **drizzle of oil** and **1 TBSP butter** 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 green beans** between plates. Spoon any **remaining sauce** from pan over shrimp.

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

TAG YOUR PLATES @EVERYPLATE | #EVERYPLATE

WK13-93