



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)

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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.

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