



In your box

- .6 oz. Butter
- 2 Green Onions
- 1 Lemon
- 8 oz. Shrimp
- ½ cup Instant Grits
- 1 tsp. Grainy Mustard
- ½ tsp. Red Pepper Flakes
- 3 oz. Smoked Gouda Slices
- ½ tsp. Smoked Paprika

CONTAINS milk, shellfish (shrimp)



Brown Butter Shrimp

with smoked Gouda grits

NUTRITION per serving—Calories: 408, Carbohydrates: 31g, Fat: 20g, Protein: 26g, Sodium: 1714mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
3 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ○ ○ ○
Mild

📌 You will need

Olive Oil, Salt, Pepper
Small Pot, Large Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring **2 cups** of water to a boil in a small pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **butter, green onions**



1

Prepare the Ingredients

- Zest **lemon**, halve, and juice.
- Trim and slice **white portions of green onions** into ½” pieces. Thinly slice **green portions of green onions** on an angle.
- Pat **shrimp** dry, and season both sides with a pinch of **salt** and **pepper**.



2

Cook the Grits

- Stir **grits** into **boiling water** in a steady stream to avoid clumping.
- Return to a boil, reduce heat to low, and simmer, stirring occasionally, 10-12 minutes.
- Remove from burner and keep warm.
- While grits cook, sear shrimp.



3

Sear the Shrimp

- Place a large pan over medium-high heat.
- Add 1 tsp. **olive oil** and **shrimp** to hot pan and sear undisturbed until browned, 2 minutes.
- Transfer shrimp to a plate. *Shrimp will finish cooking in a later step.*
- Reserve pan; no need to wipe clean.



4

Make the Brown Butter Sauce

- Return pan used to sear shrimp to medium heat and add **butter**. Allow butter to melt.
- Continue cooking until butter begins to smell nutty and turns golden brown, 2-3 minutes. *Butter browns shortly after it stops sizzling, so listen closely for when it's ready.*
- Stir 1 Tbsp. **lemon juice**, **white portions of green onions**, **mustard**, 1 tsp. **lemon zest**, **red pepper flakes** (to taste), and a pinch of **salt** and **pepper** into butter.



5

Finish the Dish

- Return **shrimp** to pan and cook until shrimp are opaque and reach a minimum internal temperature of 145 degrees, 2-3 minutes.
- Return pot with **grits** to medium-high heat. Stir in **water** 1 Tbsp. at a time until grits are hot and the consistency of cake batter. Remove from burner.
- Tear smoked **Gouda** into large pieces and stir into grits until melted. Season with ¼ tsp. **salt** and ¼ tsp. **pepper**.
- Plate dish as pictured on front of card, garnishing with **smoked paprika** and **green portions of green onions**. Bon appétit!