



#### In your box

.6 oz. Butter  
6 Chives  
1 Shallot  
8 oz. Shrimp  
½ cup Instant Grits  
1 oz. Grated Parmesan  
1 fl. oz. White Cooking Wine  
2 oz. Sour Cream  
2 oz. Baby Spinach



## French Onion Shrimp & Grits

with Parmesan and chives

NUTRITION per serving—Calories: 474, Carbohydrates: 36g, Fat: 24g, 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 ● ● ●  
**Intermediate**

Spice Level ☐ ☐ ☐  
**Not Spicy**

## You will need

Olive Oil, Salt, Pepper

Small Pot, Medium Non-Stick Pan, Mixing Bowl

## Before you cook

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

- Bring 2 ½ cups **water** to a boil in a small pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **butter, chives**



1

### Prepare the Ingredients

- Peel and halve **shallot**. Slice halves into thin strips.
- Mince **chives**.
- Pat **shrimp** dry, and season both sides with a pinch of **pepper**.



2

### Cook the Grits

- Stir **grits** into boiling water. Reduce heat to low and stir constantly until grits are smooth, 5-7 minutes.
- Stir in **Parmesan**, half the **butter** (reserve remaining for shrimp), ½ tsp. **salt**, and a pinch of **pepper**.
- Remove from burner. Cover and keep warm.



3

### Cook the Shallot

- Heat a medium non-stick pan over medium heat. Add 2 tsp. **olive oil** and **shallot** to hot pan. Stir occasionally until golden brown and tender, 3-5 minutes.
- Remove from burner. Transfer shallot to a plate.
- Reserve pan; no need to wipe clean.



4

### Cook the Shrimp

- Return pan used to caramelize shallot to medium-high heat. Add 2 tsp. **olive oil** and **shrimp** to hot pan and cook undisturbed until shrimp are browned, 2-3 minutes.
- Flip, and cook until shrimp are firm, opaque, and reach a minimum internal temperature of 145 degrees, 1-2 minutes.
- Stir in **white wine** and **spinach** and gently scrape any browned bits off bottom of pan. Bring to a simmer and cook until liquid mostly evaporates, 2-3 minutes.
- Remove from burner and swirl in remaining **butter**.



5

### Make French Onion Cream and Finish Dish

- In a mixing bowl, combine **caramelized shallot**, **sour cream**, **chives** (reserve a pinch for garnish), and a pinch of **pepper**.
- *If grits are too stiff, stir in 1 Tbsp. water.*
- Plate dish as pictured on front of card, topping **grits** with **shrimp**, French onion cream, and remaining chives. Bon appétit!