



#### In your box

- 1 oz. Butter
- 1 ½ oz. Queso Fresco
- 2 Garlic Cloves
- 1 Zucchini
- 1 Lime
- 1 Chipotle Chile in Adobo Sauce
- ¼ oz. Cilantro
- 8 oz. Shrimp
- ½ cup Instant Grits

CONTAINS milk, wheat, shellfish (shrimp)



## Chipotle Butter Shrimp and Grits

with zucchini and queso fresco

NUTRITION per serving—Calories: 486, Carbohydrates: 36g, Fat: 27g, Protein: 23g, Sodium: 1286mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**35-45 min.**

Cook Within  
**3 days**

Difficulty Level ● ● ○  
**Intermediate**

Spice Level ● ● ○ ○  
**Medium**

## 🕒 You will need

Olive Oil, Salt, Pepper

Small Pot, Medium Non-Stick 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, queso fresco**



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### Prepare the Ingredients

- Mince **garlic**.
- Trim **zucchini** ends, quarter lengthwise, and cut into ¼” dice.
- Zest and halve **lime**. Quarter one half and juice remaining half.
- Mince **chipotle in adobo**.
- Crumble **queso fresco**, if necessary.
- Mince **cilantro** (no need to stem).
- Pat **shrimp** dry.



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### Make the Grits

- Stir **grits** and **garlic** into boiling water. Return to a boil, reduce heat to low, and simmer, stirring occasionally, 10 minutes.
- Remove from burner, cover, and keep warm.



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### Cook the Zucchini

- Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **zucchini** to hot pan. Stir occasionally until browned, 3-4 minutes.
- Season with ½ tsp. **lime zest** and a pinch of **pepper**.
- Remove to a plate.
- Wipe pan clean and reserve.



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### Cook the Shrimp

- Return pan used to cook zucchini to medium-high heat.
- Add 2 tsp. **olive oil** and **shrimp** to hot pan. Cook undisturbed until browned, 60-90 seconds.
- Flip shrimp, add half the **butter** (reserve remaining for grits) and 2 tsp. **lime juice** and cook until shrimp reach a minimum internal temperature of 145 degrees, 60-90 seconds.
- Remove from burner. Add half the **chipotle in adobo**. Taste shrimp, and add remaining chipotle to taste.



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### Finish the Dish

- Return grits to medium heat. Stir in remaining **butter** and half the **queso fresco** until consistency of a thick cake batter. Season with ½ tsp. **salt** and a pinch of **pepper**. *If grits are too thick, loosen with 1 Tbsp. water at a time.*
- Plate dish as pictured on front of card, garnishing with remaining queso fresco and **cilantro**. Serve **lime wedges** on the side. Bon appétit!