

Citrus Skillet Shrimp

with Poblano, Olives, and Crispy Potatoes

Succulent shrimp, spicy poblano, and tangy olives are finished with a burst of citrus in this quick skillet sauté. Fresh oregano adds an herbaceous brightness to the plate. Want those potatoes extra crispy? Warm your baking sheet in the oven as it preheats.



30 min



level 1











Shrimp



Red Onion



Poblano Pepper



Orange



Green Olives



Lemon



Oregano



Yukon Potatoes



Garlic

Allergens 1) Shellfish

Tools

Baking Sheet, Zester. Large Pan, Bowl

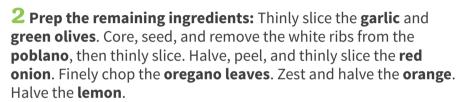
Ingredients		2 People	4 People
Shrimp	1)	10 oz	20 oz
Red Onion		1	2
Poblano Pepper 🥒		1	2
Orange		1	2
Green Olives		1 oz	2 oz
Lemon		1	1
Oregano		1/4 OZ	½ oz
Yukon Potatoes		12 oz	24 oz
Garlic		2 cloves	4 cloves
Olive Oil*		1 T	2 T

Nutrition per person Calories: 456 cal | Fat: 12 g | Sat. Fat: 1 g | Protein: 37 g | Carbs: 56 g | Sugar: 11 g | Sodium: 521 mg | Fiber: 12 g

Make sure to wash and dry produce before prepping or cooking!



1 Crisp the potatoes: Preheat the oven to 400 degrees. Thinly slice the **potatoes** into ¼-inch rounds. Toss the **potatoes** on a baking sheet with a drizzle of oil and a pinch of salt and pepper. Place in the oven for 20-25 minutes, flipping halfway through cooking, until golden brown and crispy.





3 Cook the poblano and onion: Heat a drizzle of oil in a large pan over medium-high heat. Add the **poblano** to the pan and cook. tossing for 5 minutes, until softened and lightly charred. Add the sliced **onions** to the pan and cook, tossing for another 5 minutes, until softened.



- 4 Add the garlic, oregano, olives, and the juice of one orange half to the pan. Season with salt and pepper. Cook for 2-3 minutes, tossing occasionally, until the liquid has reduced. Pour into a bowl and set aside.
- **5** Cook the shrimp: Heat another drizzle of oil in the same pan over medium heat. Season the **shrimp** with **salt** and **pepper**. Add the shrimp to the pan and cook, tossing for 2-3 minutes, until just opaque.



- 6 Return the onion mixture to the pan along with 1/2 teaspoon **orange zest** and the **juice** of the remaining **orange half**. Cook, tossing for 1 minute, until the sauce thickens slightly. Finish with a squeeze of lemon juice, to taste.
- Finish and plate: Serve the citrus skillet shrimp with the **crispy potatoes** to the side. Enjoy!