

# Shrimp Spaghettini

*with Chilis, Mint & Lemon*

Instead of traveling halfway across the world, we're bringing the authentic flavors of Italy straight to you through this meal. A tribute to Italian coastal cuisine, which is marked by its simplicity and quality of ingredients, this dish of pasta and shrimp strikes the perfect balance with cool mint and hot red pepper flakes.



## Ingredients

- 4 Cloves Garlic
- 1 Shallot
- 1 Bunch Mint
- 1 Sweet Italian Pepper
- 8 Ounces Spaghettini
- 10 Ounces Peeled Deveined Shrimp
- ¼ Teaspoon Red Pepper Flakes
- ½ Cup Chicken Broth
- 1 Lemon

Makes 2 Servings  
About 680 Calories Per Serving



# Instructions

1



## Prepare your ingredients:

Heat large pot of salted water to boiling on high. Wash and dry the fresh produce. Peel and mince the garlic and shallot. Pick the mint leaves off the stems. Small dice the sweet pepper.

2



## Cook the pasta:

Add the **spaghettini** to the boiling water and cook 8 to 10 minutes or until al dente. Drain thoroughly.

3



## Cook the shrimp:

While the pasta cooks, heat some olive oil in a large pan on high until hot. Add the **shrimp** and **sweet pepper**. Season with salt and cook about 30 seconds, or just until the shrimp start to turn pink, stirring.

4



## Finish the shrimp:

Add the **garlic**, **shallot**, and **red pepper flakes**. Cook 30 seconds, or until fragrant, being careful not to brown the garlic, stirring. Stir in  $\frac{1}{2}$  cup of the **chicken broth** and remove from the heat. Season with salt to taste.

5



## Add the pasta to the sauce:

Add the cooked pasta to the shrimp in the pan. Cook about 1 minute on high, or until the pasta absorbs some of the broth, then remove from the heat. Squeeze in the **juice of half the lemon**. Tear up **half the mint leaves** before adding them to the pan. Stir to combine and season with salt to taste.

6



## Plate your dish:

Divide the pasta and shrimp between 2 bowls or plates. Garnish with the **remaining mint**. Serve with lemon wedges. Enjoy!