

# Squid Ink Linguine Pasta

*with Shrimp & Cherry Tomatoes*

Fresh squid ink pasta is an incredibly delicious, gourmet ingredient. To make it, squid ink is mixed right into fresh pasta dough, turning it a gorgeous, dark hue and infusing it with a light salinity that pairs perfectly with shellfish. Here, we're using a classic Italian sauce of fresh cherry tomatoes, spiced with a little red pepper and enriched with lobster demi-glace. In this elegant dinner, we're celebrating the unique flavors of the sea.



## Ingredients

- 10 Ounces Shrimp
  - 8 Ounces Fresh Squid Ink Linguine Pasta
  - 5 Ounces Cherry Tomatoes
  - 3 Cloves Garlic
  - 1 Lemon
  - 1 Bunch Basil
- ### Knick Knacks
- 3 Tablespoons Lobster Demi-Glace
  - 2 Tablespoons Butter
  - 1 Tablespoon Tomato Paste
  - ¼ Teaspoon Crushed Red Pepper Flakes

Makes 2 Servings

About 680 Calories Per Serving

Cooking Time: 25 to 35 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/663](https://blueapron.com/recipes/663)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and thinly slice the garlic. Halve the cherry tomatoes. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Pick the basil leaves off the stems: discard the stems.

2



## Make the sauce:

In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until lightly browned and fragrant. Add the **tomato paste**. Cook, stirring frequently, 30 seconds to 1 minute, or until dark red. Add the **cherry tomatoes, demi-glace, ¼ cup of water** and **as much of the crushed red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened.

3



## Cook the pasta:

Add the **pasta** to the pot of boiling water. Cook 2 to 3 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving ½ **cup of the pasta cooking water**, drain the pasta thoroughly.

4



## Cook the shrimp:

While the pasta cooks, add the **shrimp** to the pan of sauce; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until opaque and almost cooked through.

5



## Finish the pasta:

To the pan of sauce and shrimp, add the **cooked pasta, butter, lemon zest, the juice of all 4 lemon wedges** and **half the reserved pasta cooking water**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the pasta is thoroughly coated and the shrimp are cooked through; season with salt and pepper to taste. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat and stir in **half the basil** (roughly chopping just before adding).

6



## Plate your dish:

Divide the **finished pasta** between 2 dishes. Garnish with the **remaining basil** (roughly chopping just before adding). Enjoy!