

Creamy Shrimp Fettuccine

with Sautéed Green Beans & Spinach

Delicate fresh fettuccine is at the heart of this deliciously light summer pasta dish. We're tossing it with seasonal green beans—briefly sautéed in butter to retain their pleasant bite—verdant spinach and crisp, flavorful shrimp. Rich Italian mascarpone cheese creates a luscious, creamy sauce. Just before serving, a garnish of Parmesan and bright, fresh chives completes the meal.

Blue Apron Wine Pairings

Le P'tit Paysan Chardonnay, 2015
Benziger Sauvignon Blanc, 2015



Ingredients

1½ Pounds Shrimp
¾ Pound Fresh Fettuccine Pasta
6 Ounces Green Beans
4 Cloves Garlic
½ Pound Spinach
1 Bunch Chives

Knick Knacks

2 Tablespoons Butter
½ Cup Mascarpone Cheese
⅓ Cup Grated Parmesan Cheese

Makes: 4 servings | **Calories:** about 660 per serving
Prep Time: 10 minutes | **Cook Time:** 15–25 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Snap off and discard the stem ends of the green beans; halve the green beans crosswise. Peel and finely chop the garlic. Thinly slice the chives.

2



Cook & drain the spinach:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the drained spinach to a cutting board and finely chop. Wipe out the pot.

3



Cook the green beans:

In the pot used to cook the spinach, melt the **butter** on medium-high until hot. Add the **green beans** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the green beans are bright green and the garlic is fragrant.

4



Cook the pasta:

While the green beans cook, using your hands, carefully separate the strands of **pasta**; add to the medium pot of boiling water. Cook 2 to 3 minutes, or until al dente (still slightly firm to the bite). Reserving **1 cup of the pasta cooking water**, drain thoroughly.

5



Add the shrimp & finish the pasta:

While the pasta cooks, pat the **shrimp** dry with paper towels and transfer to a bowl. Season with salt and pepper; toss to coat. Add the seasoned shrimp to the pot of green beans and cook, stirring occasionally, 2 to 4 minutes, or until the shrimp are opaque and cooked through and the green beans are slightly softened. Add the **cooked pasta**, **chopped spinach**, **mascarpone cheese** and **half the reserved pasta cooking water** to the pot; season with salt and pepper. Cook, stirring vigorously to coat the pasta, 2 to 3 minutes, or until well combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste.

6



Plate your dish:

Divide the **finished pasta** between 4 dishes. Garnish with the **Parmesan cheese** and **chives**. Enjoy!