

Shrimp & Squid Ink Spaghetti

with Summer Vegetables & Mint

Chefs, tonight's seafood dinner is quick, easy and incredibly gourmet all at once, thanks to the specialty ingredient at its heart. Infusing spaghetti with squid ink lends the noodles a subtly briny flavor—not to mention a deep, stunning color. We're tossing our spaghetti with sautéed shrimp, fresh tomato and the subtle crunch of sweet corn. With just a bit of butter and a drizzle of olive oil, this dish comes together in bright, summery harmony.

Blue Apron Wine Pairing

Condesa Patricia Rosé of Tempranillo, 2015



Ingredients

10 Ounces Shrimp
6 Ounces Squid Ink Spaghetti
3 Cloves Garlic
1 Ear of Corn
1 Plum Tomato
1 Bunch Mint

Knick Knacks

2 Tablespoons Butter
¼ Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings | **Calories:** about 715 per serving

Prep Time: 10 minutes | **Cook Time:** 15–25 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and mince the garlic. Remove and discard the husk and silk of the corn. Cut the corn kernels off the cob; discard the cob. Core and small dice the tomato. Pick the mint leaves off the stems; discard the stems.

2



Cook the spaghetti:

Add the **spaghetti** to the pot of boiling water and cook 8 to 10 minutes, or until al dente (still slightly firm to the bite). Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly.

3



Brown the shrimp:

While the spaghetti cooks, pat the **shrimp** dry with paper towels; season with salt and pepper. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned shrimp in a single, even layer and cook 1 to 2 minutes per side, or until lightly browned. Transfer to a plate, leaving any browned bits (or fond) in the pan, and set aside in a warm place.

4



Cook the vegetables:

While the spaghetti continues to cook, add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **garlic** and **corn**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until lightly browned and fragrant. Add the **tomato** and **as much of the 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 frequently, 2 to 3 minutes, or until the tomato has softened. Add **half the mint** (finely chopping just before adding) and cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined.

5



Finish the spaghetti:

Add the **butter**, **cooked spaghetti**, **browned shrimp** and **half the reserved pasta cooking water** to the pan of vegetables; season with salt and pepper. Cook, stirring vigorously, 1 to 2 minutes, or until thoroughly combined and the shrimp are cooked through. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Remove from heat and season with salt and pepper to taste.

6



Plate your dish:

Divide the **finished spaghetti** between 2 dishes. Drizzle with olive oil and garnish with the **remaining mint** (finely chopping just before adding). Enjoy!