

# Saffron Shrimp & Gnocchi

*with Cherry Tomatoes & Basil*

The flavors of North Africa—a heady mix of sweet and savory—are an important part of Sicilian cuisine. Here, we highlight one of its most iconic: saffron, a prized spice hand-harvested from the flowers of the crocus plant. It lends its distinctive aroma and brilliant orange hue to a tangy tomato sauce that gets an extra burst of sweetness from cherry tomatoes. Plump gnocchi and crisp shrimp, simmered together in the sauce, soak up this palette of flavors with delicious results.



#### Blue Apron Wine Pairing

Condesa Patricia Rosé of Tempranillo, 2015



## Ingredients

1½ Pounds Shrimp  
1 17.6-Ounce Package Gnocchi  
6 Ounces Cherry Tomatoes  
3 Cloves Garlic  
1 Bunch Basil

### Knick Knacks

4 Tablespoons Butter  
2 Tablespoons Tomato Paste  
1 Shallot  
¼ Teaspoon Saffron Powder

**Makes:** 4 servings | **Calories:** about 505 per serving

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



For cooking tips & tablet view, visit [blueapron.com/recipes/fp312](https://blueapron.com/recipes/fp312)

Recipe #312



# Instructions

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1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and finely chop the garlic. Peel and finely chop the shallot. Halve the tomatoes; place in a bowl and season with salt and pepper. Pick the basil leaves off the stems; discard the stems.

2



## Make the tomato sauce:

In a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **garlic** and **shallot**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant. Add the **tomato paste** and **half the butter**. Cook, stirring occasionally, 2 to 3 minutes, or until the tomato paste is dark red and fragrant. Add  $\frac{1}{4}$  **cup of water** and cook, stirring occasionally and scraping up any browned bits from the bottom of the pot, 30 seconds to 1 minute, or until well combined and slightly reduced in volume. Turn off the heat.

3



## Add the shrimp:

Pat the **shrimp** dry with paper towels; and transfer to a bowl. Season with salt and pepper; toss to coat. Add the seasoned shrimp and **saffron powder** to the pot of **tomato sauce**. Cook on medium-high, stirring occasionally, 2 to 4 minutes, or until the shrimp are opaque and cooked through and the saffron is fragrant.

4



## Cook the gnocchi:

While the shrimp cooks, add the **gnocchi** to the medium pot of boiling water. Cook 2 to 3 minutes, or until the gnocchi float to the top of the pot. Drain thoroughly.

5



## Finish the gnocchi:

To the pot of shrimp and sauce, add the **cooked gnocchi**, **tomatoes**, **remaining butter** and **1 tablespoon of olive oil**; season with salt and pepper. Cook, stirring vigorously to coat the gnocchi, 2 to 3 minutes, or until thoroughly combined. Turn off the heat and stir in **half the basil** (tearing just before adding). Season with salt and pepper to taste.

6



## Serve your dish:

Divide the **finished gnocchi** between 4 dishes. Garnish with the **remaining basil** (tearing any larger leaves just before adding). Enjoy!