

Spaghetti & Shrimp Marinara

with Broccoli & Garlic Bread

When a comfort food craving strikes, few things hit the spot quite like a pasta in red sauce, an Italian-American classic. Tonight, we're tossing ours with sautéed shrimp, turning it into a truly satisfying meal. It's accompanied by a side of tender broccolini and a must-have: garlic bread. To ensure each slice soaks up plenty of flavor from our garlic-herb butter while staying moist, we're slicing only partially through our baguette—making it look a bit like an accordion—then spooning the mixture into each nook. (Feel free to spoon any extra over the top before toasting it in the oven!)

Blue Apron Wine Pairings

Wooldridge Creek Cabernet Franc, 2014

Santa Barbara Highlands Grenache, 2014



Ingredients

- 1½ Pounds Shrimp
- 1 Small Baguette
- ¾ Pound Spaghetti
- 1 15-Ounce Can Crushed Tomatoes
- 4 Cloves Garlic
- 1 Bunch Broccolini
- 1 Bunch Basil
- 1 Large Bunch Parsley

Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Grated Parmesan Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes: 4 servings | **Calories:** about 705 per serving

Prep Time: 10 minutes | **Cook Time:** 30–40 minutes



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Recipe #360

Instructions

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1



Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and finely chop the garlic. Finely chop the parsley leaves and stems. Keeping the bottom intact, cut the baguette crosswise into ¾-inch-thick pieces. Cut off and discard the bottom inch of the broccolini; halve any larger stalks lengthwise. Pick the basil leaves off the stems; discard the stems.

2



Make the sauce:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add ¼ of the **garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **crushed tomatoes**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until slightly thickened. Season with salt and pepper to taste. Transfer to a bowl. Rinse and wipe out the pan.

3



Make the garlic bread:

In the same pan, heat the **butter** on medium-high until melted. Add ¾ of the **remaining garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until fragrant. Transfer to a bowl; stir in **half the parsley** and **half the cheese**. Wipe out the pan. Place the **baguette** on a foil-lined sheet pan. Evenly spoon the garlic butter between the baguette slices. Toast in the oven 10 to 12 minutes, or until golden brown. Transfer to a serving dish.

4



Cook the broccolini:

While the garlic bread toasts, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **broccolini** and **remaining garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly softened and fragrant. Add ¾ **cup of water**; cook, stirring occasionally, 12 to 14 minutes, or until the broccolini has softened and the water has cooked off. Transfer to a serving dish; set aside in a warm place.

5



Cook the spaghetti & start the shrimp:

While the broccolini cooks, add the **spaghetti** to the pot of boiling water. Cook 7 to 9 minutes, or until al dente (still slightly firm to the bite). Reserving ½ **cup of the cooking water**, thoroughly drain the spaghetti. Wipe out the pot. Thoroughly rinse the **shrimp** and pat dry with paper towels. In the same pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the shrimp and season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until lightly browned.

6



Finish & serve your dish:

Tear the **basil**. To the pot, add the **cooked pasta**, **sauce**, **remaining parsley**, **half the basil**, and **half the reserved cooking water**. Cook, stirring vigorously, 2 to 3 minutes, or until well combined and the shrimp are cooked through. (If the sauce seems dry, gradually add the remaining cooking water to achieve your desired consistency.) Season with salt and pepper to taste. Transfer to a serving dish. Garnish with the **remaining cheese and basil**. Serve with the **cooked broccolini** and **garlic bread**. Enjoy!