

Spicy Spaghetti & Shrimp Marinara

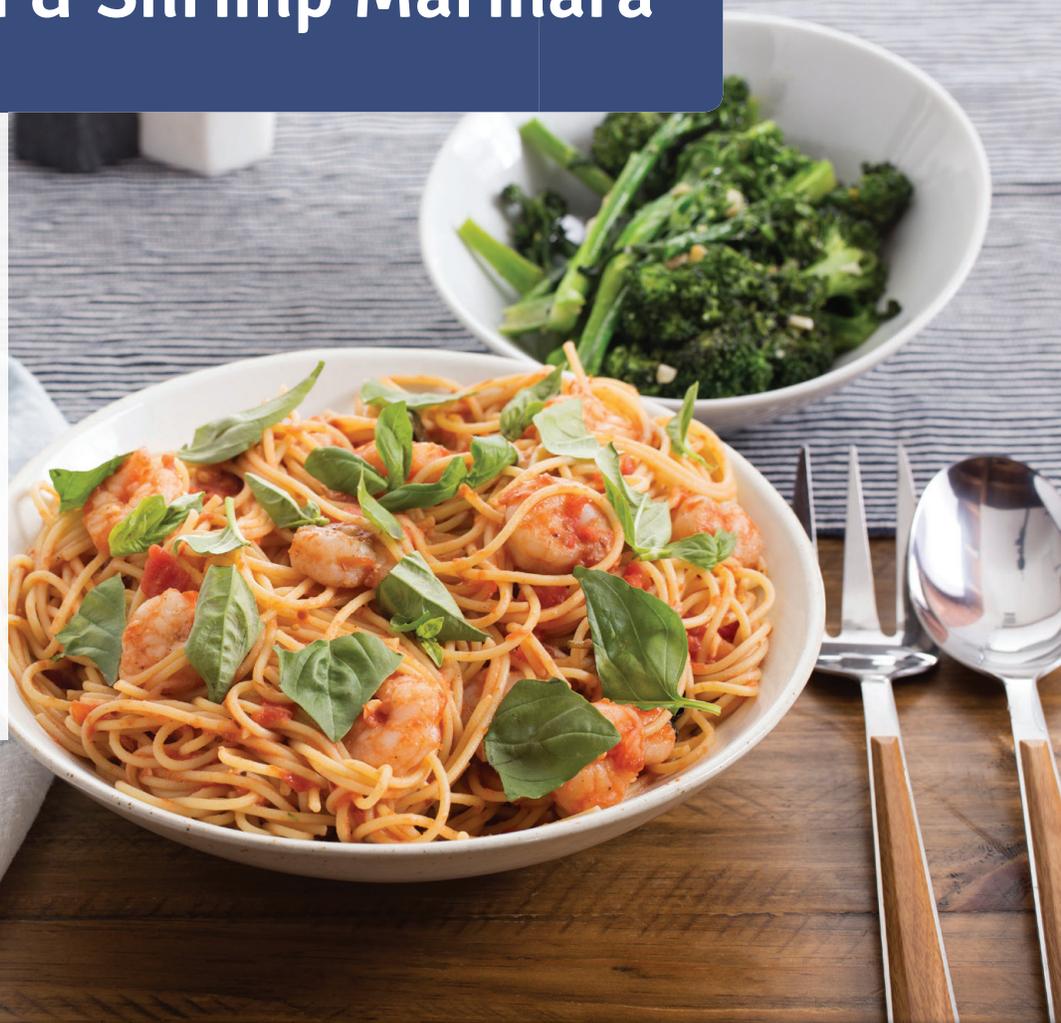
with Broccolini & Basil

Seafood and pasta is a classic, elegant pairing that's as gourmet as it is comforting. For tonight's delicious take, we're tossing spaghetti with juicy shrimp, a quick homemade marinara sauce and plenty of fresh basil. And for a simple, satisfying side, we're preparing garlic-sautéed broccolini, a unique cross between common broccoli and Chinese broccoli (a pleasantly bitter leafy green).

Blue Apron Wine Pairings

Wooldridge Creek Cabernet Franc, 2014

Santa Barbara Highlands Grenache, 2014



Ingredients

- 15 Ounces Shrimp
- ¾ Pound Spaghetti
- 1 15-Ounce Can Crushed Tomatoes
- 4 Cloves Garlic
- 1 Bunch Broccolini
- 1 Bunch Basil

Knick Knacks

- 2 Tablespoons Butter
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes: 4 servings

Prep Time: 5 minutes | **Cook Time:** 25–35 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and finely chop the garlic. Cut off and discard the bottom inch of the broccolini stalks; cut any larger stalks in half 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 $\frac{1}{4}$ 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



Cook the broccolini:

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 $\frac{1}{2}$ cup of water; cook, stirring occasionally, 7 to 9 minutes, or until the broccolini has softened and the water has cooked off. Transfer to a serving dish; set aside in a warm place. Wipe out the pan.

4



Cook the spaghetti:

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 $\frac{1}{2}$ cup of the spaghetti cooking water, thoroughly drain the cooked spaghetti and return to the pot.

5



Brown the shrimp:

Thoroughly rinse the shrimp and pat dry with paper towels. In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the shrimp in a single layer and season with salt and pepper. Cook 1 to 2 minutes per side, or until lightly browned. Remove from heat.

6



Finish & serve your dish:

Tear the basil. To the pot of cooked spaghetti, add the browned shrimp, sauce, butter, half the basil and half the reserved spaghetti 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 spaghetti cooking water to achieve your desired consistency.) Season with salt and pepper to taste. Transfer to a serving dish. Garnish with the remaining basil. Serve with the cooked broccolini. Enjoy!