

Spicy Shrimp & Linguine Pasta

with Garlic Chives & Kale

Inspired by classic Italian-American recipes for shrimp scampi, tonight's pasta packs plenty of flavor. For especially dynamic results, we're using garlic two ways: first, cooking it with kale and a bit of water to bring out its well-rounded sweetness. Then, we're adding more garlic to our sauté of plump shrimp, butter and red pepper flakes, where it takes on a captivating piquancy that mirrors the spicy chile flakes. A garnish of garlic chives adds a final enticingly aromatic layer.

Blue Apron Wine Pairings

Seigneurie de Châtillon Chardonnay, 2015
Scharf Farms Pinot Gris, 2015



Ingredients

10 Ounces Shrimp
½ Pound Bucatini Pasta
3 Cloves Garlic
1 Bunch Kale
1 Lemon
½ Bunch Garlic Chives

Knick Knacks

2 Tablespoons Butter
¼ Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings

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



For cooking tips & tablet view, visit blueapron.com/recipes/1042

Recipe #1042

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 kale stems; finely chop the leaves. Quarter and deseed the lemon. Thinly slice the garlic chives.

2



Cook the kale:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Add **half the garlic**; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **kale**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly wilted. Add **¼ cup of water** and cook, stirring occasionally, 4 to 6 minutes, or until the kale has wilted and the water has cooked off. Turn off the heat and stir in **the juice of 2 lemon wedges**. Season with salt and pepper to taste. Transfer to a bowl. Wipe out the pan.

3



Cook the pasta:

While the kale cooks, add the **pasta** to the pot of boiling water. Cook 8 to 10 minutes, or until al dente (still slightly firm to the bite). Reserving **¾ cup of the pasta cooking water**, drain thoroughly.

4



Start the shrimp:

While the pasta cooks, pat the **shrimp** dry with paper towels; season with salt and pepper. In the same pan, 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, or until lightly browned.

5



Finish the shrimp:

Flip the shrimp; to the pan, add the **butter**, **cooked kale**, **remaining garlic** 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 thoroughly combined and the shrimp are cooked through.

6



Finish & plate your dish:

Add the **cooked pasta** and **half the reserved pasta cooking water** to the pan. Cook, stirring vigorously to coat the pasta, 1 to 2 minutes, or until well combined and heated 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. Divide the finished shrimp and pasta between 2 dishes. Garnish with the **garlic chives** and a drizzle of olive oil. Serve with the **remaining lemon wedges** on the side, if you'd like. Enjoy!