

# Shrimp & Squid Ink Pasta

*with Green Cabbage & Furikake*

At the heart of tonight's gourmet, easy-to-make dish is subtly briny squid ink pasta, which brings out the flavor of our shrimp and eagerly soaks up the umami notes of our soy- and sesame-based sauce. A sprinkling of furikake—a savory mix of dried seaweed, chile flakes and sesame seeds—lends another flavorful dimension to the dish, complemented by the seasonal addition of sweet green cabbage.



## Blue Apron Wine Pairings

Clayhouse Malvasia Bianca, 2015

Scharf Farms Pinot Gris, 2015



## Ingredients

1½ Pounds Shrimp  
¾ Pound Squid Ink Pasta  
4 Cloves Garlic  
2 Scallions  
½ Pound Green Cabbage

## Knick Knacks

2 Tablespoons Rice Vinegar  
2 Tablespoons Sesame Oil  
1 Tablespoon Sambal Oelek  
1 Teaspoon Furikake  
¼ Cup Soy Glaze

**Makes:** 4 servings

**Prep Time:** 10 minutes | **Cook Time:** 25-35 minutes



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Recipe #393



# Instructions

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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 root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops. Cut out and discard the cabbage core; roughly chop the leaves.

2



## Cook the pasta:

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 **½ cup of the pasta cooking water**, drain thoroughly.

3



## Make the sauce:

While the pasta cooks, in a medium bowl, combine the **soy glaze**, **vinegar**, **sesame oil** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.

4



## Cook the cabbage:

While the pasta continues to cook, in a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **white bottoms of the scallions**. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **cabbage** and season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly softened. Add **¾ cup of water** and cook, stirring occasionally, 10 to 12 minutes, or until the cabbage has softened and the water has cooked off.

5



## Add the shrimp:

Pat the **shrimp** dry with paper towels and place in a bowl. Season with salt and pepper; toss to coat. Add the seasoned shrimp to the pan and cook, stirring occasionally, 3 to 5 minutes, or until the shrimp are opaque and cooked through.

6



## Finish the pasta & plate your dish:

Rinse the **cooked pasta** under warm water to loosen. Add the pasta, **sauce** and **reserved pasta cooking water** to the pan. Cook, stirring vigorously, 3 to 5 minutes, or until coated. Season with salt and pepper to taste. Divide the finished pasta between 4 dishes. Garnish with the **furikake** and **green tops of the scallions**. Enjoy!