

Shrimp & Squid Ink Spaghetti

with Sugar Snap Peas

PREP TIME: 10 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

This dish features fresh squid ink-infused spaghetti, a gourmet variety known for its gorgeous color and delicate seafood flavor. Lemon juice, garlic, and red pepper flakes punch up the flavors of our spaghetti and sautéed shrimp—mixed, for a seasonal twist, with sugar snap peas. To highlight their freshness, we're blanching and shocking the peas: boiling them briefly before immersing them in ice water, which enhances their green hue and crunchy texture.



BLUE APRON WINE PAIRING:

Dancing Crow Sauvignon Blanc, 2016

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Ingredients



10 oz
SHRIMP



4 oz
SUGAR SNAP PEAS



1/2 lb
FRESH SQUID INK
SPAGHETTI



2 cloves
GARLIC



1
LEMON

Did You Know?

This delicacy is known as spaghetti "al nero di seppia" in Italy.

KNICK KNACKS:



2 Tbsp
BUTTER



1/4 tsp
CRUSHED RED
PEPPER FLAKES



2 Tbsp
FROMAGE BLANC



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1 Prepare the ingredients:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Snap off and discard the stem end of each snap pea; pull off and discard the tough string that runs the length of the pod. Cut the snap peas in half on an angle.
- ☐ Peel and roughly chop the garlic.
- ☐ Quarter and deseed the lemon.



2 Blanch & shock the snap peas:

- ☐ Fill a medium bowl with ice water and set aside.
- ☐ Add the **snap peas** to the pot of boiling water and cook, stirring frequently, 1 to 2 minutes, or until bright green and slightly softened.
- ☐ Leaving the pot of water boiling, using a slotted spoon or strainer, transfer the cooked snap peas directly to the bowl of ice water.
- ☐ Let the snap peas stand until cool. Drain thoroughly and pat dry with paper towels.

3 Start the shrimp:

- ☐ Pat the **shrimp** dry with paper towels; season with salt and pepper.
- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned shrimp and cook, stirring occasionally, 1 to 3 minutes, or until slightly opaque.



4 Add the aromatics:

- ☐ To the pan, add 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; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **juice of 2 lemon wedges** and cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through. Turn off the heat.

5 Cook the spaghetti:

- ☐ While the shrimp and aromatics cook, add the **spaghetti** to the pot of boiling water used to cook the snap peas. Cook 2 to 3 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- ☐ Reserving **½ cup of the spaghetti cooking water**, drain thoroughly.



6 Finish & plate your dish:

- ☐ To the pan of **cooked shrimp and aromatics**, add the **cooked spaghetti, shocked snap peas, up to half the butter** (you will have extra butter), the **juice of the remaining lemon wedges**, and **half the reserved spaghetti cooking water**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the spaghetti is thoroughly coated. (If the sauce seems dry, gradually add the remaining spaghetti cooking water to achieve your desired consistency.)
- ☐ Turn off the heat and stir in the **fromage blanc**; season with salt and pepper to taste.
- ☐ Divide the finished spaghetti between 2 dishes. Enjoy!