

Shrimp & Fresh Fusilli Pasta

with Summer Squash, Olives, & Basil

PREP TIME: 10 minutes


COOK TIME: 20-30 minutes

SERVINGS: 2

We're celebrating the best of warm-weather fare with a light, bright dish featuring fresh fusilli. The tender pasta needs just a few minutes to cook before being added to our tomato sauce—made with olives, garlic, and red pepper flakes, for plenty of aromatic flavor. Sautéed shrimp and roasted summer squash (you may receive yellow squash, grey zucchini, or green zucchini) complete the dish, along with a seasonal garnish of fresh basil.



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Ingredients



10 oz
SHRIMP



10 oz
FRESH FUSILLI
PASTA



1 14-oz can
WHOLE PEELED
TOMATOES



2 cloves
GARLIC



1
SUMMER SQUASH



1 bunch
BASIL

KNICK KNACKS:



2 Tbsp
TOMATO PASTE



1 oz
KALAMATA OLIVES



¼ tsp
CRUSHED RED
PEPPER FLAKES



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Fill a medium pot with water; add a **big pinch of salt** and heat to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the squash lengthwise; cut crosswise into 1/2-inch-thick pieces.
- ☐ Peel and roughly chop the garlic.
- ☐ Place the tomatoes in a bowl; gently break apart with your hands.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.



2 Roast the squash:

- ☐ Place the **squash** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Roast 12 to 14 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



3 Cook the shrimp:

- ☐ While the squash roasts, rinse the **shrimp**; pat dry with paper towels. Season with salt and pepper.
- ☐ In a large, high-sided pan (or pot), heat a drizzle of olive oil on medium-high until hot. Add the seasoned shrimp and cook, stirring occasionally, 3 to 4 minutes, or until the shrimp are opaque and cooked through. Leaving any browned bits (or fond) in the pan, transfer the cooked shrimp to a plate.



4 Make the sauce:

- ☐ While the squash continues to roast, add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **tomato paste** 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 constantly, 30 seconds to 1 minute, or until dark red and fragrant. Add the **tomatoes** and **olives**; season with salt and pepper. Cook, stirring occasionally and scraping up any fond from the bottom of the pan, 4 to 5 minutes, or until slightly thickened. Turn off the heat; season with salt and pepper to taste.



5 Cook the pasta:

- ☐ Add the **pasta** to the pot of boiling water, stirring gently to separate. Cook 3 to 4 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving 1/2 cup of **pasta cooking water**, drain thoroughly.



6 Finish the pasta & plate your dish:

- ☐ While the pasta cooks, pick the **basil** leaves off the stems; discard the stems.
- ☐ To the pan of **sauce**, add the **cooked pasta**, **half the reserved pasta cooking water**, **cooked shrimp**, **roasted squash**, **1 teaspoon of olive oil**, and **half the basil** (tearing the leaves just before adding). Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat; season with salt and pepper to taste.
- ☐ Divide the finished pasta between 2 dishes. Garnish with the **remaining basil** (tearing the leaves just before adding). Enjoy!