

Shrimp & Fresh Fusilli Pasta

with Spinach & Basil

PREP TIME: 5 minutes

COOK TIME: 20-30 minutes

SERVINGS: 4

Fresh fusilli, a corkscrew-shaped pasta, is the perfect match for tomato sauce and spinach—cooked quickly to retain its fresh flavor and texture. We're stirring sautéed shrimp, butter, and quark (a tangy, creamy cheese) into the sauce for hearty, satisfying results. A garnish of fresh basil, torn just before adding, rounds out the dish on an herbaceous note.



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Ingredients



1 1/8 lbs
SHRIMP



1 1/4 lbs
FRESH FUSILLI
PASTA



1 15-oz can
TOMATO SAUCE



1/2 lb
SPINACH



2 cloves
GARLIC



1
YELLOW ONION



1 bunch
BASIL

KNICK KNACKS:



2 Tbsp
BUTTER



2 Tbsp
QUARK



2 Tbsp
TOMATO PASTE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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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.
- ☐ Peel and small dice the onion.
- ☐ Peel and roughly chop the garlic.

2 Cook the shrimp:

- ☐ Rinse the **shrimp** and pat dry with paper towels; season with salt and pepper.
- ☐ In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Add the seasoned shrimp and cook, stirring occasionally, 3 to 4 minutes, or until opaque and cooked through.
- ☐ Transfer to a plate. Wipe out the pan.

3 Make the sauce:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **onion** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until softened.
- ☐ 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 frequently, 1 to 2 minutes, or until dark red and fragrant.
- ☐ Add the **tomato sauce** and **¾ cup of water**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly thickened.
- ☐ Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted. Turn off the heat; season with salt and pepper to taste.

4 Cook the pasta:

- ☐ While the sauce cooks, add the **pasta** to the pot of boiling water; cook 3 to 4 minutes, or until just shy of al dente (still slightly firm to the bite).
- ☐ Turn off the heat. Reserving **¾ cup of the pasta cooking water**, drain thoroughly and return to the pot.

5 Finish the pasta:

- ☐ Pick the **basil** leaves off the stems; discard the stems.
- ☐ To the pot of **cooked pasta**, add the **sauce**, **cooked shrimp**, **butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Turn off the heat and add the **quark** and **half the basil** (tearing the leaves just before adding). Stir to thoroughly combine; season with salt and pepper to taste.

6 Serve your dish:

- ☐ Divide the **finished pasta** among 4 dishes. Garnish with the **remaining basil** (tearing the leaves just before adding). Enjoy!