

Calabrian Shrimp & Fresh Fettuccine

with Prosciutto, Snow Pea & Ricotta Salad

INGREDIENT IN FOCUS

Our vibrant chile paste comes from Calabria—a region of southern Italy known for its spicy red peppers.

TECHNIQUE TO HIGHLIGHT

Al dente, or “to the tooth,” means the pasta is still slightly firm to the bite. As it cooks, periodically taste a piece—you’ll remove it from the water when it’s just shy of al dente as you’ll finish it in the pot later on.



PREMIUM

2 SERVINGS

🕒 35-45 MINS



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally. blueapron.com/wine

Ingredients



1 ½ lbs Tail-on Shrimp*



3 oz Prosciutto



½ lb Fresh Basil Fettuccine Pasta**



1 Lemon



4 oz Grape Tomatoes



½ lb Snow Peas



1 bunch Parsley



1 bunch Mint



1 ½ tps Calabrian Chile Paste



2 Tbsps Butter



2 Tbsps Tomato Paste



½ cup Part-Skim Ricotta Cheese



2 Tbsps Roasted Pistachios



1 Shallot

*peeled & deveined
**previously frozen



1 Prepare the ingredients & season the ricotta:

- ☐ Remove the **pasta** from the refrigerator to bring to room temperature, then carefully separate the strands.
- ☐ Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high. Wash and dry the fresh produce.
- ☐ Quarter and deseed the **lemon**. Peel the **shallot**; thinly slice. Halve the **tomatoes**. Roughly chop the **parsley** leaves and stems. Separate the **prosciutto** (removing the plastic linings). Roughly chop the **pistachios**. Pick the **mint leaves** off the stems.
- ☐ In a bowl, combine the **ricotta**, the **juice of 2 lemon wedges**, and **1 tablespoon of olive oil**; season with salt and pepper.

2 Cook & marinate the snow peas:

- ☐ In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot. Add the **snow peas**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- ☐ Transfer to a bowl. Add the **sliced shallot**, **1 teaspoon of olive oil**, and the **juice of the remaining lemon wedges**; stir to combine, separating the shallot layers. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired. Wipe out the pan.

3 Cook the shrimp:

- ☐ Meanwhile, pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper.
- ☐ In the same pan, heat a drizzle of **olive oil** on medium-high until hot. Add the seasoned shrimp. Cook, without stirring, 2 to 3 minutes, or until slightly opaque. Continue to cook, stirring occasionally, 1 to 2 minutes, or until opaque and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.

4 Cook the pasta:

- ☐ Add the **prepared pasta** to the pot of boiling water. Cook, stirring occasionally, 3 to 4 minutes, or until al dente. Turn off the heat. Reserving **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.

5 Make the sauce:

- ☐ In the pan of reserved fond, heat **2 teaspoons of olive oil** on medium-high until hot.
- ☐ Add the **halved tomatoes**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened. Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined. Add **$\frac{1}{4}$ cup of water** (carefully, as it may splatter); season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the sauce is slightly thickened. Turn off the heat. Taste, then season with salt and pepper if desired.

6 Finish & serve your dish:

- ☐ To the pot of **cooked pasta**, add the **sauce**, **cooked shrimp**, **butter**, and **half the reserved cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is coated). Taste, then season with salt and pepper if desired.
- ☐ Transfer the **seasoned ricotta** to a serving dish; spread into an even layer. Top with the **marinated snow peas** and **prosciutto** (tearing into pieces before adding). Garnish with the **chopped pistachios** and **mint leaves** (tearing just before adding).
- ☐ Serve the **finished pasta** garnished with the **chopped parsley**. Serve the **prosciutto** and **snow pea salad** on the side. Enjoy!



NUTRITION PER SERVING (AS PREPARED)* Calories: 1050, Total Carbohydrates: 94g, Dietary Fiber: 10g, Added Sugar: 0g, Total Fat: 42g, Saturated Fat: 16g, Protein: 80g, Sodium: 3100mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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