

# Calabrian Shrimp & Prosciutto Crostini

with Pesto Corn & Pasta Salad

## DEFINITION

Meaning “little toasts” in Italian, crostini are small slices of grilled or toasted bread, usually topped with a variety of meats, cheeses, or spreads.

## INGREDIENT IN FOCUS

Fregola sarda is a small, round pasta hailing from the Italian island of Sardinia. Made from semolina flour, fregola sarda is rolled into little balls and toasted to develop a beautiful brown color and nutty flavor.



**PREMIUM**

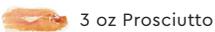
2 SERVINGS

🕒 40-50 MINS



Serve a bottle of Blue Apron wine with this symbol: Zesty & Tropical. [blueapron.com/wine](https://blueapron.com/wine)

## Ingredients



\*peeled & deveined

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## 1 Prepare the ingredients & marinate the shrimp

- Remove the **butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Fill a medium pot  $\frac{3}{4}$  of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Remove the husks and silks from the **corn**; cut the kernels off the cobs.
- Peel and thinly slice the **shallot**.
- Halve the **baguette** lengthwise; halve crosswise on an angle.
- Zest the **lemon** to get 1 teaspoon (or use the small side of a box grater). Quarter and deseed the lemon.
- Peel **1 clove of garlic**; using a zester, finely grate into a paste (or use the small side of a box grater).
- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Place in a medium bowl; add the **chile paste** and a drizzle of **olive oil**. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Halve the **tomatoes**.
- Pit and roughly chop the **olives**.
- Pick the **mint** leaves off the stems.



## 2 Cook the pasta

- Place the **pasta** in a strainer and thoroughly rinse under cold water to remove any excess starch.
- Transfer to the pot of boiling water. Cook, uncovered, 7 to 8 minutes, or until tender. Turn off the heat.
- Reserving  $\frac{1}{4}$  cup of the **pasta cooking water**, drain thoroughly and return to the pot.



## 3 Cook the corn

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **corn kernels** and **sliced shallot**. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and softened (be careful, as the corn may pop as it cooks).
- Transfer to a bowl. Wipe out the pan.



## 4 Make the crostini

- Place the **halved baguette** on a sheet pan, cut side up. Drizzle with **olive oil**.
- Toast in the oven 7 to 9 minutes, or until lightly browned around the edges.
- While the baguette toasts, in a bowl, combine the **softened butter**, **lemon zest**, and **as much of the garlic paste as you'd like**.
- Remove the plastic lining between the slices of **prosciutto**.
- Remove the **toasted baguette** from the oven; evenly top with the **lemon-garlic butter** and **prosciutto** (tearing into pieces before adding).
- Transfer to a serving dish.



## 5 Cook the shrimp

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **marinated shrimp** and **halved tomatoes**. Cook, stirring occasionally, 4 to 5 minutes, or until the shrimp are opaque.
- Add the **mascarpone** and **chopped olives**. Cook, stirring frequently, 30 seconds to 1 minute, or until combined and the shrimp are cooked through.
- Turn off the heat; stir in the **juice of 2 lemon wedges**. Taste, then season with salt and pepper if desired.
- Transfer to a serving dish.



## 6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **reserved pasta cooking water**, **cooked corn**, **mozzarella** (tearing into small pieces before adding), **pesto**, and the **juice of the remaining lemon wedges**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked shrimp** with the **finished pasta** and **crostini** on the side. Garnish the shrimp with the **mint leaves** (tearing just before adding). Enjoy!



### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 1190, Total Carbohydrates: 98g, Dietary Fiber: 9g, Added Sugars: 0g, Total Fat: 63g, Saturated Fat: 27g, Protein: 67g, Sodium: 2450mg.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



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

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