

Spicy Shrimp Pasta

with Garlic & Broccoli

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



For vibrant flavor, we're marinating shrimp with garlic, hot Calabrian chile, and tomato paste—then bringing it together in a pan with tender broccoli and ribbons of fettuccine.

Ingredients

- | | |
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|  10 oz Tail-On Shrimp* |  1 ½ tsps Calabrian Chile Paste |
|  ½ lb Fettuccine Pasta |  ¼ cup Grated Romano Cheese |
|  2 cloves Garlic |  2 Tbsps Mascarpone Cheese |
|  ½ lb Broccoli |  2 Tbsps Tomato Paste |



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

*peeled & deveined

1 Prepare the ingredients & marinate the shrimp

- 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 **broccoli**. Cut off and discard the bottom $\frac{1}{2}$ inch of the broccoli stem, then cut into small florets.
- Peel and roughly chop **2 cloves of garlic**.
- Pat the **shrimp** dry with paper towels; place in a medium bowl and season with salt and pepper. Add the **chopped garlic**, **tomato paste**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.



2 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water and cook, uncovered, 8 to 10 minutes, or until al dente (still slightly firm to the bite).
- Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly.



3 Cook the broccoli

- In a large pan (nonstick, if you have one), heat $\frac{1}{3}$ cup of water to boiling on high.
- Once boiling, carefully add the **broccoli florets** in an even layer; season with salt and pepper.
- Reduce the heat to medium-high. Loosely cover the pan with foil and cook, without stirring, 5 to 6 minutes, or until the broccoli is lightly browned and the water has cooked off.



4 Cook the shrimp

- Add the **marinated shrimp** to the pan. Cook, stirring frequently, 2 to 3 minutes, or until the shrimp are slightly opaque.
- Add $\frac{1}{4}$ cup of water (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the broccoli is tender and the shrimp are opaque and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Finish & serve your dish

- To the pan of **cooked shrimp and broccoli**, add the **cooked pasta** and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining pasta cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta and shrimp** garnished with the **romano**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: XXX, Total Carbohydrates: XXXg, Dietary Fiber: XXg, Added Sugars: XXg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC
New York, NY 10005

