

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**



<sup>1</sup>/<sub>2</sub> Ib Fettuccine Pasta

2 cloves Garlic

♣ ½ lb Broccoli

1 ½ tsps Calabrian Chile Paste

1/4 cup Grated Romano Cheese

2 Tbsps Mascarpone Cheese

2 Tbsps Tomato Paste



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

blueapron.com/wine

### Prepare the ingredients & marinate the shrimp

- Fill a large pot 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 ½ 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 ½ cup of the pasta cooking water, drain thoroughly.



### 3 Cook the broccoli

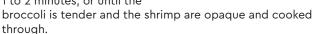
- In a large pan (nonstick, if you have one), heat ½ cup of water to boiling on high.
- Once boiling, carefully add the broccoli florets in an even layer; season with salt and pepper.
- Reduce the heat to mediumhigh. Loosely cover the pan
- with foil and cook, without stirring, 5 to 6 minutes, or until the broccoli is lightly browned and the water has cooked off.

## 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 ¼ cup of water (carefully, as the liquid may splatter).

  Cook, stirring frequently,

  1 to 2 minutes, or until the



• Turn off the heat. Taste, then season with salt and pepper if desired.



- To the pan of cooked shrimp and broccoli, add the cooked pasta and half the reserved pasta cooking water. Cook on mediumhigh, 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!



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).

Produced in a facility that processes

