

Shrimp & Pesto Fettuccine

with Spinach

TIME: 20-30 minutes

SERVINGS: 4

Pesto, a rustic sauce of crushed herbs, olive oil, nuts, and cheese, is the pride of Liguria, a coastal region in northwestern Italy. There, basil grows abundantly, and pine trees hang precariously over seaside cliffs—the source of pine nuts for the iconic sauce. The region is also blessed with an embarrassment of riches when it comes to seafood. Which is why it's only natural that tonight's dish brings together satisfying shrimp, basil pesto, and fresh pasta. We're also making garlic bread: topping baguettes with simple garlic butter and a layer of parmesan, then toasting them until golden and crispy.



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30
MINUTE
MEAL

Ingredients



1 1/8 lbs
SHRIMP



2
SMALL
BAGUETTES



1 1/4 lbs
FRESH
FETTUCCINE
PASTA



4 Tbsps
BUTTER



6 oz
SPINACH



2 cloves
GARLIC



1/3 cup
BASIL PESTO



1/4 cup
GRATED
PARMESAN
CHEESE



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and roughly chop the garlic.
- ☐ Halve the baguettes.

2 Make the garlic bread:

- ☐ Line a sheet pan with aluminum foil.
- ☐ To make the garlic butter, in a large pan, heat **half the butter** and a drizzle of olive oil on medium-high until the butter has melted. Add **half the garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Turn off the heat.
- ☐ Place the **baguettes** on the prepared sheet pan. Drizzle or brush the garlic butter onto the cut sides of the baguettes. Top with the **cheese**.
- ☐ Toast in the oven 4 to 6 minutes, or until lightly browned and crispy. Remove from the oven; transfer to a cutting board.
- ☐ When cool enough to handle, halve crosswise. Transfer to a serving dish.



3 Cook the shrimp:

- ☐ While the baguettes toast, pat the **shrimp** dry with paper towels; season with salt and pepper.
- ☐ Rinse and wipe out the pan used to make the garlic butter.
- ☐ In the same pan, heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Add the seasoned shrimp. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- ☐ Add the **remaining garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the shrimp are opaque and cooked through. Turn off the heat.

4 Cook the pasta:

- ☐ While the shrimp cook, using your hands, carefully separate the strands of the **pasta**; add to the pot of boiling water. Cook, stirring occasionally, 5 to 6 minutes, or until just shy of al dente (still slightly firm to the bite).
- ☐ Turn off the heat. Reserving **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.



5 Finish the pasta & serve your dish:

- ☐ Add the **cooked shrimp, spinach, remaining butter, and half the reserved pasta cooking water** to the pot of **cooked pasta**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until thoroughly combined and the spinach has wilted.
- ☐ Turn off the heat. Stir in the **pesto**. (If the pasta seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste.
- ☐ Divide the finished pasta among 4 dishes. Serve with the **garlic bread** on the side. Enjoy!

