

Shrimp & Bucatini Pasta

with Chard & Yellow Tomato Sauce

TIME: 25-35 minutes

SERVINGS: 2

In this quick-cooking dish, bucatini and shrimp are tossed together in a sweet, tangy sauce made from yellow tomatoes—a sunny variety with mellow flavor. Earthy chard (yours may have red, yellow, green, or white stems) balances the sauce's sweetness, accented by briny capers and crushed red pepper.



MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
SHRIMP



1/2 lb
BUCATINI PASTA



1 14-oz can
WHOLE YELLOW
TOMATOES



2 cloves
GARLIC



1 bunch
CHARD



2
SCALLIONS

KNICK KNACKS:



2 Tbsps
BUTTER



1 Tbsp
CAPERS



2 Tbsps
VERJUS BLANC



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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1 Prepare the ingredients:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Separate the chard leaves and stems. Roughly chop the leaves and thinly slice the stems, keeping them separate.
- ☐ Place the tomatoes in a bowl; gently break apart with your hands.

2 Cook the pasta:

- ☐ Add the **pasta** to the pot of boiling water. Cook 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 Start the sauce:

- ☐ While the pasta cooks, in a large pan, heat a drizzle of olive oil on medium-high until hot.
- ☐ Add the **garlic**, **white bottoms of the scallions**, **chard stems**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant.
- ☐ Add the **verjus** (be careful, as the liquid may splatter) and cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off.

4 Finish the sauce:

- ☐ Add the **tomatoes** and **capers** to the pan; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the sauce has thickened.

5 Add the shrimp:

- ☐ While the sauce cooks, pat the **shrimp** dry with paper towels; season with salt and pepper.
- ☐ Add the seasoned shrimp and **chard leaves** to the pan. Cook, stirring occasionally, 2 to 3 minutes, or until the chard leaves have wilted and the shrimp are cooked through.

6 Finish & plate your dish:

- ☐ Add the **cooked pasta**, **butter**, and **half the reserved pasta cooking water** to the pan of **cooked shrimp and sauce**. Cook, stirring vigorously, 1 to 2 minutes, or until coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat and season with salt and pepper to taste.
- ☐ Divide the finished pasta between 2 dishes. Garnish with the **green tops of the scallions**. Enjoy!

