

Spicy Shrimp Bucatini

with Cabbage & Toasted Breadcrumbs

TIME: 25-35 minutes

SERVINGS: 2

In tonight's flavorful dish, classic shrimp bucatini gets a twist from sliced green cabbage, which blends into the thick noodles and adds a hint of contrasting texture. A simple tomato sauce brightened with lemon juice and crushed red pepper brings it all together.



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Light & Fresh

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
SHRIMP



6 oz
BUCATINI PASTA



2 cloves
GARLIC



1
LEMON



1/2 lb
GREEN CABBAGE

KNICK KNACKS:



2 Tbsps
TOMATO PASTE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



1/3 cup
PANKO
BREADCRUMBS

Did You Know?
This pantry staple
is typically made
from a blend of
dried, crushed
red chiles.



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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.
- ☐ Cut out and discard the **cabbage** core; thinly slice the leaves.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Quarter and deseed the **lemon**.

2 Cook the pasta:

- ☐ Add the **pasta** to the pot of boiling water and cook 8 to 10 minutes, or until al dente (still slightly firm to the bite).
- ☐ Reserving **1 cup of the pasta cooking water**, drain thoroughly.



3 Toast the breadcrumbs:

- ☐ While the pasta cooks, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **breadcrumbs** and toast, stirring frequently, 1 to 3 minutes, or until golden brown.
- ☐ Transfer to a paper towel-lined plate; immediately season with salt and pepper. Wipe out the pan.

4 Season the shrimp & cook the cabbage:

- ☐ While the pasta continues to cook, pat the **shrimp** dry with paper towels; season with salt and pepper.
- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **sliced cabbage**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and softened.
- ☐ Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until fragrant.



5 Add the shrimp:

- ☐ To the pan, add the **tomato paste**, the **juice all 4 lemon wedges**, 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 dark red and fragrant.
- ☐ Add the **seasoned shrimp** and cook, stirring occasionally, 2 to 3 minutes, or until opaque and cooked through. Turn off the heat.

6 Finish the pasta & serve your dish:

- ☐ Add the **cooked pasta** and **half the reserved pasta cooking water** to the pan of **cooked shrimp and cabbage**; season with salt and pepper. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the pasta is thoroughly 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.
- ☐ Garnish the finished pasta with the **toasted breadcrumbs**. Enjoy!

