

Zesty Shrimp & Bucatini Pasta

with Bell Pepper

2 SERVINGS

15-25 MINS

 Blue Apron

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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*

Ingredients

 10 oz Tail-On Shrimp¹

 2 cloves Garlic

 2 Tbsps Tomato Paste

 2 tsps Gochujang

 ½ lb Bucatini Pasta 

 1 Red, Yellow, or Orange Bell Pepper

 ¼ cup Cream

 6 oz Banza Chickpea Rotini Pasta 

 2 Scallions

 1 Tbsp Verjus Blanc

 Serve with Blue Apron wine that has this symbol blueapron.com/wine

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SmartPoints® value per serving (as packaged)

 Scan this barcode in your WW app to track SmartPoints. Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

SmartPoints reflect the **customized version** of this recipe and may differ depending on your chosen ingredients

To learn more about WW and SmartPoints visit www.com. The WW logo, SmartPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

¹. peeled & deveined
*Ingredients may be replaced and quantities may vary.

Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. **Counting SmartPoints?** Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

1 Prepare the ingredients

- 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 fresh produce.
- Cut off and discard the stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



2 Cook the pepper

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced pepper, chopped garlic, and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened. Turn off the heat.
- Transfer to a bowl and cover with foil to keep warm.
- Wipe out the pan.



3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water and cook 6 to 8 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{1}{2}$ **cup of the pasta cooking water**, drain thoroughly and return to the pot.



↔ CUSTOMIZED STEP 3 *If you chose Banza Pasta*

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 4 to 6 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{1}{2}$ **cup of the pasta cooking water**, drain thoroughly and rinse under cold water to prevent sticking. Return to the pot.

4 Cook the shrimp & make the sauce

- Pat the **shrimp** dry with paper towels (remove the tails, if desired).
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Add the **tomato paste** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.
- Add the **verjus** (carefully, as the liquid may splatter) and **cream**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until the shrimp are coated and cooked through. Turn off the heat.



↔ CUSTOMIZED STEP 4 *If you chose Banza Pasta*

- Cook the shrimp and make the sauce as directed, but use **half the cream** (you will have extra).

5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked shrimp and sauce, cooked pepper, and half the reserved pasta cooking water**; season with salt and pepper. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **sliced green tops of the scallions**. Enjoy!



↔ CUSTOMIZED STEP 5 *If you chose Banza Pasta*

- Finish the pasta and serve your dish as directed, but stir the pasta gently.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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