

# Shrimp Fra Diavolo

with Lumaca Rigata Pasta

TIME: 25-35 minutes

SERVINGS: 2

Tonight's variation on the beloved Italian-American dish gets its "devilish" heat from Calabrian chile paste, mixed into a tangy-sweet tomato sauce. It perfectly coats shrimp, cabbage, and lumaca rigata pasta. A garnish of sliced almonds finishes the dish with contrasting crunch.



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30  
MINUTE  
MEAL

## Ingredients



10 oz  
SHRIMP



6 oz  
LUMACA RIGATA  
PASTA



2 cloves  
GARLIC



1 8-oz can  
TOMATO SAUCE



1/2 lb  
CABBAGE

## KNICK KNACKS:



1 1/2 tsp  
CALABRIAN CHILE  
PASTE



2 Tbsps  
SLICED ROASTED  
ALMONDS



2 Tbsps  
CRÈME FRAÎCHE



2 Tbsps  
VERJUS BLANC



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## 1 Prepare the ingredients:

- ☐ Fill a medium pot with water; add a **big pinch of salt** and heat to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- ☐ Peel and roughly chop the **garlic**.

## 2 Cook the shrimp:

- ☐ Pat the **shrimp** dry with paper towels; season with salt and pepper.
- ☐ In a medium pan, heat a drizzle of olive oil on medium-high until hot. Add the seasoned shrimp; cook, stirring occasionally, 3 to 4 minutes, or until opaque and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.



## 3 Cook the cabbage:

- ☐ Add the **sliced cabbage** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- ☐ Add the **verjus** and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally and scraping up any fond, 3 to 5 minutes, or until the cabbage has softened and the water has cooked off.
- ☐ Transfer to the plate of **cooked shrimp**. Wipe out the pan.

## 4 Cook the pasta:

- ☐ While the cabbage cooks, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 9 to 11 minutes, or until al dente (still slightly firm to the bite).
- ☐ Reserving **½ cup of the pasta cooking water**, drain thoroughly.



## 5 Cook the sauce:

- ☐ While the pasta cooks, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until softened and fragrant.
- ☐ Add the **tomato sauce**, **⅓ cup of water**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until thickened. Season with salt and pepper to taste.



## 6 Finish & serve your dish:

- ☐ Add the **cooked pasta**, **cooked shrimp and cabbage**, and **half the reserved pasta cooking water** to the pan. 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; stir in the **crème fraîche** until thoroughly combined. Season with salt and pepper to taste.
- ☐ Top the finished pasta with the **almonds** and a drizzle of olive oil. Enjoy!