

Greek-Style Shrimp & Feta

with Fregola Sarda Pasta

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients



18 oz Tail-On Shrimp¹



½ lb Grape Tomatoes



2 Tbsps Tomato Paste



¼ tsp Crushed Red Pepper Flakes



1 ¼ cups Fregola Sarda Pasta



2 cloves Garlic



1 ½ oz Feta Cheese



2 Zucchini



1 bunch Oregano



2 Tbsps Mascarpone Cheese



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



9 8 8

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.

To learn more about WW and SmartPoints visit www.ww.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

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.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**.
- Pick the **oregano** leaves off the stems; roughly chop the leaves.



2 Cook the zucchini

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Working in two batches, add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned; season with salt and pepper. Continue to cook, stirring occasionally, 1 to 2 minutes or until softened.
- Transfer to a plate; cover with foil to keep warm.
- Wipe out the pan.



3 Cook the pasta

- Place the **pasta** in a strainer. Thoroughly rinse under cold water to remove any excess starch.
- Add the pasta to the pot of boiling water. Cook, uncovered, 7 to 8 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot. Cover to keep warm.



4 Cook the shrimp & make the sauce

- Meanwhile, pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper.
- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chopped garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **seasoned shrimp**, **halved tomatoes**, and **chopped oregano**. Cook, stirring frequently, 1 to 2 minutes, or until the shrimp are slightly opaque.
- Add the **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add $\frac{1}{4}$ **cup water** (carefully, as the liquid may splatter); 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. Add the **feta** (crumbling before adding) and stir to combine.



5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked zucchini** and **mascarpone**; season with salt and pepper. Stir to thoroughly combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked shrimp and sauce** over the **finished pasta**. Enjoy!

