

Shrimp & Tomato Bucatini Pasta

with Oregano Breadcrumbs & Spinach

4 SERVINGS

⌚ 30-40 MINS

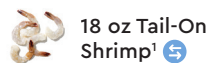
 **Blue Apron**
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*

Ingredients


Customized ingredients



18 oz Tail-On Shrimp¹ 

SWAPPED FOR:



4 Boneless, Skinless Chicken Breasts 



2 Scallions



1 Tbsp Verjus Blanc



1 tsp Whole Dried Oregano



¾ lb Bucatini Pasta



½ lb Sweet Peppers



¾ cup Panko Breadcrumbs



1 14-oz can Whole Peeled Tomatoes



¼ tsp Crushed Red Pepper Flakes



5 oz Baby Spinach



2 cloves Garlic



¼ cup Tomato Paste



1 oz Butter



Serve with Blue Apron wine that has this symbol
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¹. peeled & deveined

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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 **peppers**; remove the cores. Halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Place the **tomatoes** in a bowl; gently break apart with your hands.



2 Make the oregano breadcrumbs

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **breadcrumbs**; season with salt, pepper, and the **oregano**. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned.
- Transfer to a plate.
- Wipe out the pan.



3 Cook the shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque. Continue to cook, stirring frequently, 1 to 2 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl and cover with foil to keep warm.



CUSTOMIZED STEP 3 If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board. When cool enough to handle, roughly chop the **cooked chicken**.

4 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 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.



5 Cook the vegetables & make the sauce

- Meanwhile, in the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **chopped garlic** and **sliced white bottoms of the scallions**. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned.
- Add the **tomato paste** 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, 1 to 2 minutes, or until thoroughly combined.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter) and $\frac{1}{2}$ cup of **water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened.
- Turn off the heat; stir in the **verjus**.
- Working in batches if necessary, add the **spinach** and stir until slightly wilted. Taste, then season with salt and pepper if desired.



6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables and sauce**, **cooked shrimp**, and **half the reserved pasta cooking water**. 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.
- Stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **oregano breadcrumbs**. Garnish with the **sliced green tops of the scallions**. Enjoy!



CUSTOMIZED STEP 6 If you chose Chicken

- Finish the pasta and serve your dish as directed, using the **chopped chicken** (instead of shrimp).

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

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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