

Shrimp & Pancetta Cavatelli Pasta

with Spinach, Raisins & Romano

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



Ingredients



10 oz Tail-On Shrimp¹



2 cloves Garlic



3 oz Baby Spinach



2 Tbsps Mascarpone Cheese



¼ tsp Crushed Red Pepper Flakes



3 oz Diced Pancetta



1 Shallot



1 bunch Parsley



¾ cup Grated Romano Cheese



10 oz Fresh Cavatelli Pasta²



1 Tbsp Capers



1 ½ Tbsps Golden Raisins



2 Tbsps Tomato Paste

INGREDIENT IN FOCUS

Italian pancetta is seasoned, salt-cured meat made from pork belly (similar to bacon, but not smoked). It adds incredible depth of flavor and pleasant saltiness to a variety of dishes, especially pastas. Here, you'll crisp it in the pan, then use the rendered (or cooked off) fat to finish cooking tender shrimp and a rich pasta sauce.



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

1. peeled & deveined 2. previously frozen



"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.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **capers**.
- Peel and small dice the **shallot**.
- Roughly chop the **parsley** leaves and stems.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 11 to 13 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.



3 Cook the pancetta

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and crispy.
- Leaving the fat in the pan, transfer the cooked pancetta to a paper towel-lined plate.



4 Cook the shrimp & sauce

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- Heat the pan of reserved fat on medium-high until hot.
- Add the **chopped garlic, chopped capers, diced shallot, 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 softened.
- Add the **tomato paste**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add the **seasoned shrimp**. Cook, stirring occasionally, 2 to 3 minutes, or until slightly opaque and coated.
- Add $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the shrimp are opaque and cooked through.
- Turn off the heat.



5 Finish & serve your dish

- To the pot of **cooked pasta**, add the **cooked pancetta, cooked shrimp and sauce, spinach, raisins, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the spinach is wilted and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat and stir in the **mascarpone**. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **romano** and **chopped parsley**. Enjoy!

