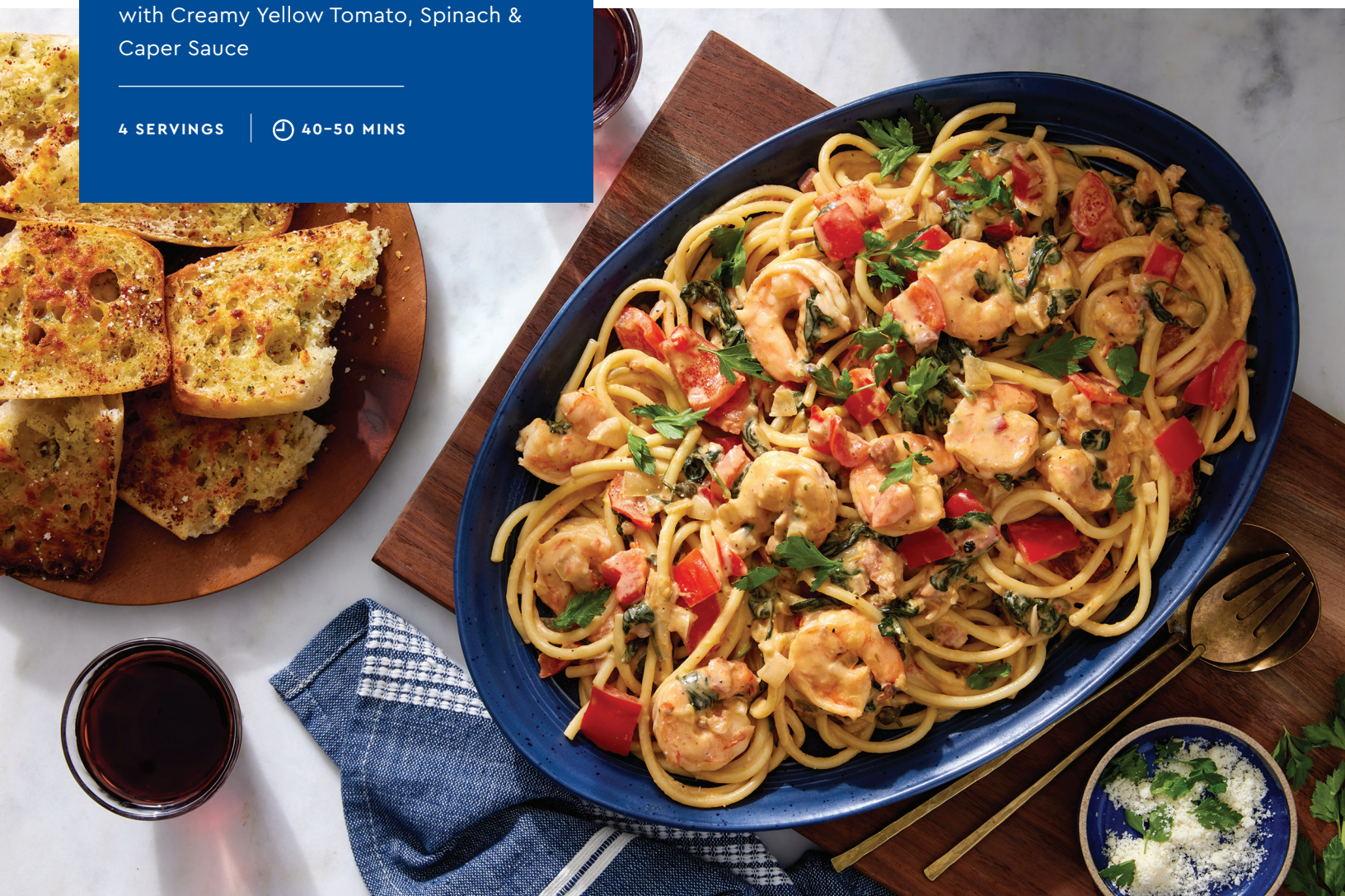


Pancetta & Shrimp Pasta

with Creamy Yellow Tomato, Spinach & Caper Sauce

4 SERVINGS | 40-50 MINS

 **Blue Apron**
blueapron.com



Ingredients



18 oz Tail-On Shrimp¹



2 Small Baguettes



2 cloves Garlic



5 oz Baby Spinach



½ cup Cream



3 oz Diced Pancetta



1 14-oz can Whole Peeled Yellow Tomatoes



1 Yellow Onion



1 bunch Parsley



2 oz Garlic & Herb Spreadable Butter



¾ lb Bucatini Pasta



2 Bell Peppers



1 Tbsp Capers



¾ cup Grated Parmesan Cheese



1 Tbsp Calabrian Chile Paste

INGREDIENT IN FOCUS

To create a bright, sunny sauce for our rich pancetta and shrimp, we're using whole yellow tomatoes—a variety prized for their gentle sweetness coupled with their minimal acidity, making them perfect for layering with bold flavors like the tangy capers and spicy Calabrian chile paste in this dish.



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

¹. peeled & deveined



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **spreadable butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven; preheat to 450°F.
- 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 stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Halve, peel, and medium dice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Place the **tomatoes** in a large bowl; gently break apart with your hands.
- Halve the **baguettes** lengthwise.
- Roughly chop the **parsley** leaves and stems.



2 Cook the shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



3 Make the sauce

- To the pan of reserved fond, add the **pancetta**, **diced peppers**, and **diced onion**. Cook on medium-high, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic** and **capers**. Cook, stirring frequently, 1 to 2 minutes, or until softened and the pancetta is cooked through.



Step 3 continued:

- Add the **crushed tomatoes** (carefully, as the liquid may splatter), **cream**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 1 to 2 minutes, or until combined.
- Add the **spinach**. Cook, stirring frequently, 1 to 2 minutes, or until wilted.
- Turn off the heat. Taste, then season with salt and pepper if desired.

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 Make the garlic bread

- Meanwhile, line a sheet pan with foil.
- Transfer the **halved baguettes** to the foil, cut side up.
- Evenly spread the **softened butter** onto the baguettes, then top with the **parmesan**.
- Toast in the oven 8 to 10 minutes, or until the bread is lightly browned and crispy.
- Transfer to a cutting board.



6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **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).
- Halve the **garlic bread** crosswise.
- Serve the **finished pasta** with the **garlic bread**. Garnish the pasta with the **chopped parsley**. Enjoy!

