

Shrimp & Pancetta Bucatini

with Corn & Tomatoes

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



10 oz Tail-On Shrimp¹



2 ears of Corn



2 Scallions



1 oz Garlic & Herb Spreadable Butter



2 Tbsps Tomato Paste



3 oz Diced Pancetta



1 Jalapeño Pepper



1 bunch Parsley



2 Tbsps Mascarpone Cheese



1/4 cup Panko Bread crumbs



1/2 lb Bucatini Pasta



4 oz Grape Tomatoes



1 Lemon



2 1/2 Tbsps Vegetable Demi-Glace

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, we're pairing it with juicy, plump shrimp tossed in a bright tomato sauce—finished with a squeeze of fresh lemon juice and silky mascarpone cheese.



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



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **spreadable butter** from the refrigerator to soften.
- 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.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.
- Roughly chop the **parsley** leaves and stems.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then small dice. Thoroughly wash your hands immediately after handling.



2 Toast the breadcrumbs

- Meanwhile, in a large pan (nonstick, if you have one), heat the **softened butter** on medium-high until melted.
- Add the **breadcrumbs**; season with salt and pepper. Cook, stirring frequently, 2 to 4 minutes, or until lightly browned and toasted.
- Transfer to a plate.
- Wipe out the pan.



3 Cook the pancetta & shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 3 to 4 minutes, or until slightly crispy.
- Add the **seasoned shrimp**. Cook, stirring occasionally, 4 to 5 minutes, or until the pancetta is cooked through and the shrimp are opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.



4 Cook the pasta

- Meanwhile, 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 **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.



5 Cook the vegetables

- Heat the pan of reserved fond on medium-high until hot (if the pan seems dry, add a drizzle of olive oil).
- Add the **corn kernels**, **sliced white bottoms of the scallions**, and **as much of the diced pepper as you'd like**, depending on how spicy you'd like the dish to be. Cook, without stirring, 2 to 3 minutes, or until lightly browned (be careful, as the corn may pop as it cooks).
- Add the **tomato paste** and **halved tomatoes**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add the **demi-glace** (carefully, as the liquid may splatter) and **2 tablespoons of water**. Cook, stirring frequently, 2 to 3 minutes, or until combined and the liquid is slightly thickened. Turn off the heat.



6 Finish & serve your dish

- To the pot of **cooked pasta**, add the **cooked pancetta and shrimp**, **cooked vegetables**, **lemon juice**, 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 and stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **toasted breadcrumbs**, **sliced green tops of the scallions**, and **chopped parsley**. Enjoy!

