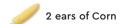
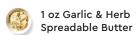


Ingredients







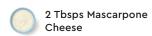


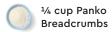


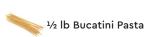






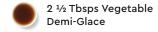












INGREDIENT IN FOCUS

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.





"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Remove the spreadable butter from the refrigerator to soften.
- Fill a large pot 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.

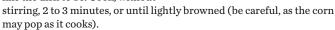
4 Cook the pasta

- 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



- 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!



Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005