

Creamy Calabrian Shrimp & Cascatelli

with Salsa Verde Zucchini

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients*



10 oz Tail-On Shrimp¹



1 Sweet or Yellow Onion



1 Lemon



2 Tbsps Mascarpone Cheese



2 Tbsps Capers



1 Tbsp Italian Seasoning²



½ lb Cascatelli Pasta



2 cloves Garlic



¾ cup Grated Romano Cheese



¼ cup Tomato Paste



¾ cup Sliced Roasted Almonds



2 Zucchini



1 bunch Parsley



¼ cup Cream



1 ½ tps Calabrian Chile Paste



¼ tsp Crushed Red Pepper Flakes

INGREDIENT IN FOCUS

Italian for “waterfalls,” cascатели is a newly created pasta shape designed for an ideal eating experience: it’s easy to fork, delightful in texture, and has both a tubular and ruffled shape that makes it perfect for soaking up sauces. Here, we’re tossing it with shrimp and a vibrant, creamy sauce inspired by classic vodka sauce (with a kick of heat from Calabrian chile paste).



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

¹ peeled & deveined ² Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the salsa verde

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then cut on an angle into thirds.
- Halve, peel, and small dice the **onion**.
- Using a zester or the small side of a box grater, finely grate the **lemon** to get 1 teaspoon. Quarter and deseed the lemon.
- Roughly chop the **parsley** leaves and stems.
- Peel and finely chop **2 cloves of garlic**.
- In a bowl, combine the **lemon zest, capers, almonds, half the chopped parsley, half the chopped garlic, the juice of 2 lemon wedges, and 2 tablespoons of olive oil**; season with salt and pepper. Stir to combine.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 13 to 15 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{1}{4}$ cup of the **pasta cooking water**, drain thoroughly and return to the pot.



3 Roast the zucchini

- Meanwhile, line a sheet pan with foil.
- Transfer the **zucchini pieces** to the foil; drizzle with **olive oil** and season with salt and pepper. Turn to coat. Arrange in an even layer, cut side down.
- Roast 13 to 15 minutes, or until lightly browned and softened.
- Remove from the oven.



4 Cook the shrimp

- Meanwhile, pat the **shrimp** dry with paper towels; remove the tails. Place in a bowl. Season with salt, pepper, the **Italian seasoning**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Stir to coat.
- In a medium 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.



5 Make the sauce

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced onion and remaining chopped garlic**. Cook, stirring occasionally and scraping up any fond, 3 to 5 minutes, or until softened.
- Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring constantly, 2 to 3 minutes, or until thoroughly combined.
- Reduce the heat to low and add the **cream**. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly thickened.



6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked shrimp, sauce, mascarpone, 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. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** with the **roasted zucchini** on the side. Top the zucchini with the **salsa verde** and **half the romano**. Garnish the pasta with the **remaining chopped parsley and remaining romano**. Serve the **remaining lemon wedges** on the side. Enjoy!

