

Ingredients*



10 oz Tail-On Shrimp¹



4 oz Mushrooms



2 Scallions



1 oz Salted Butter



1 Tbsp Verjus Rouge



1 pinch Saffron



½ lb Cascatelli Pasta



1 Bell Pepper



2 Tbsps Mascarpone Cheese



1 ½ tsps Calabrian Chile Paste



2 Tbsps Tomato



2 cloves Garlic



2 oz Arugula



¼ cup Grated Parmesan Cheese



2 Tbsps Balsamic Vinegar



2 Tbsps Roasted Pistachios

INGREDIENT IN FOCUS

Italian for "waterfalls," cascatelli 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 flavorful sauce with vibrant color from saffron plus a kick of heat from Calabrian chile paste.





"Alexa, find Blue Apron recipes."

Roast the mushrooms & pepper

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut the mushrooms into bite-sized pieces.
- · Cut off and discard the stem of the pepper. Halve lengthwise; remove the ribs and seeds, then large dice.
- · Line a sheet pan with foil.
- Transfer the **mushroom pieces** to one side of the foil.
- Transfer the **diced pepper** to the other side of the foil.
- Drizzle with olive oil and season with salt and pepper. Keeping the mushrooms and peppers separate, toss to coat and arrange in an even layer.
- Roast 12 to 14 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.

2 Prepare the remaining ingredients

- Meanwhile, thinly slice the scallions, separating the white bottoms and hollow green tops.
- Peel and roughly chop 2 cloves of garlic.
- In a bowl, combine the saffron and 2 tablespoons of warm water. Set aside to steep (or bloom) at least 10 minutes.



3 Cook the pasta

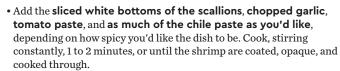
- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 13 to 15 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving 1/2 cup of the pasta cooking water, drain thoroughly and return to the pot.



4 Cook the shrimp

- Meanwhile, pat the shrimp dry with paper towels; remove the tails. Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.





- Add the verjus (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat.

Make the salad

- Transfer the roasted mushrooms to a large bowl.
- Add the vinegar and a drizzle of olive oil; season with salt and pepper. Stir to coat.
- Add the arugula and pistachios; toss to combine. Taste, then season with salt and pepper if desired.



6 Finish the pasta & serve your dish

• To the pot of cooked pasta, add the cooked shrimp, roasted pepper, bloomed saffron (including the liquid), butter, 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 salad on the side. Garnish the salad with the parmesan. Garnish the pasta with the sliced green tops of the scallions. Enjoy!

