

# Saffron Shrimp & Roasted Pepper Cascatelli

with Arugula & Mushroom Salad

4 SERVINGS | 35-45 MINS

 **Blue Apron**  
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## Ingredients\*



20 oz Tail-On Shrimp<sup>1</sup>



½ lb Mushrooms



4 Scallions



2 oz Salted Butter



1 Tbsp Verjus Rouge



1 pinch Saffron



1 lb Cascatelli Pasta



2 Bell Peppers



¼ cup Mascarpone Cheese



1 Tbsp Calabrian Chile Paste



2 Tbsps Tomato Paste



2 cloves Garlic



4 oz Arugula



¼ cup Grated Parmesan Cheese



2 Tbsps Balsamic Vinegar



2 Tbsps Roasted Pistachios

## 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 flavorful sauce with vibrant color from saffron plus a kick of heat from Calabrian chile paste.



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

<sup>1</sup>. peeled & deveined

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Roast the mushrooms & peppers

- 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 the **mushrooms** into bite-sized pieces.
- Cut off and discard the stems of the **peppers**. 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 peppers** 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 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 large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Add the **sliced white bottoms of the scallions, chopped garlic, tomato paste**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until the shrimp are coated, opaque, and cooked through.
- Add the **verjus** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat.



## 5 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 peppers, 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!

