

# Creamy Shrimp & Tomato Pasta

with Brown Butter Breadcrumbs

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
blueapron.com



## Ingredients\*

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

 4 oz Mushrooms

 2 Tbsps Mascarpone Cheese

 ¼ tsp Crushed Red Pepper Flakes

 ¼ cup Panko Breadcrumbs

 2 cloves Garlic

 1 oz Salted Butter

 6 oz Mafalda Pasta

 1 Tbsp Capers

 2 Tbsps Tomato Paste

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

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

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

\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Using a damp paper towel, gently brush off any dirt from the **mushrooms**, then thinly slice.
- Peel and roughly chop **2 cloves of garlic**.



## 2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 10 to 12 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{2}$  cup of the **pasta cooking water**, drain thoroughly.



## 3 Make the brown butter breadcrumbs

- Meanwhile, in a large pan, heat the **butter** on medium-high until melted.
- Once melted, cook, stirring constantly, 1 to 2 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted).
- Add the **breadcrumbs**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until lightly browned.
- Transfer to a bowl. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.



## 4 Cook the shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In the same pan, 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.
- Transfer to a bowl.
- Wipe out the pan.



## 5 Cook the mushrooms & make the sauce

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **chopped garlic, capers, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until combined.
- Add the **tomato paste**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add  $\frac{1}{2}$  cup of **water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the sauce is slightly thickened.
- Turn off the heat.



## 6 Finish the pasta & serve your dish

- To the pan of **sauce**, add the **cooked pasta, cooked shrimp, 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. Stir in the **mascarpone** until combined.
- Serve the **finished pasta** topped with the **brown butter breadcrumbs**. Enjoy!

