

Shrimp & Cuttlefish Ink Pasta

with Pancetta, Spinach & Yellow Tomato Sauce

4 SERVINGS

35-45 MINS



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Ingredients*



18 oz Tail-On Shrimp¹



2 cloves Garlic



2 Delicata Squash



1 Lemon



1 ½ tps Calabrian Chile Paste



3 Tbsps Golden Raisins



3 oz Diced Pancetta



5 oz Baby Spinach



2 Tbsps Capers



½ cup Grated Parmesan Cheese



1 14-oz can Whole Peeled Yellow Tomatoes



¾ lb Cuttlefish Ink Spaccatelli Pasta



1 Red Onion



1 bunch Parsley



2 Tbsps Mascarpone Cheese



¼ cup Roasted Pistachios

INGREDIENT IN FOCUS

Our new cuttlefish ink spaccatelli is made with the ink of these squid-like creatures, which gives the scroll-shaped pasta its beautiful slate coloring, velvety notes, and mellow briny flavor. It's perfectly paired with plump shrimp and our bright yellow tomato sauce, plus bites of savory pancetta for a bit of richness.



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

¹. peeled & deveined

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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 off and discard the ends of the **squash**. Halve lengthwise; using a spoon, scoop out and discard the pulp and seeds. Cut crosswise into $\frac{1}{2}$ -inch pieces.
- Halve and peel the **onion**; cut into 1-inch-wide wedges, separating the layers.
- Peel and roughly chop **2 cloves of garlic**.
- Place the **tomatoes** in a bowl; gently break apart with your hands.
- Roughly chop the **parsley** leaves and stems.
- Roughly chop the **pistachios**.
- Quarter and deseed the **lemon**.
- In a large bowl, combine the **raisins, the juice of 2 lemon wedges, and 2 tablespoons of olive oil**.



2 Roast & finish the squash

- Transfer the **squash pieces** and **onion wedges** to a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 19 to 21 minutes, or until lightly browned and tender when pierced with a fork.
- Transfer to the bowl of **lemon dressing**; toss to coat. Taste, then season with salt and pepper if desired.



3 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 $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly and return to the pot.



4 Cook the shrimp & pancetta

- 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** and **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until the shrimp are opaque and cooked through and the pancetta is lightly browned and cooked through.
- Transfer to a plate.
- Wipe out the pan.



5 Make the sauce

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic** and **capers**. Cook, stirring frequently, 30 seconds to 1 minute, or until softened.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter) and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat.



6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **spinach, sauce, cooked shrimp and pancetta, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated and the spinach is wilted (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat; stir in the **mascarpone** and **half the parmesan** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** with the **finished squash** on the side. Garnish the pasta with **half the chopped parsley**. Garnish the squash with the **chopped pistachios, remaining chopped parsley, and remaining parmesan**. Serve the **remaining lemon wedges** on the side, if you'd like. Enjoy!

