

# Creamy Shrimp & Pancetta Cascatelli

with Spicy Parmesan-Garlic Bread

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
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## Ingredients\*



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



2 Small Baguettes



½ lb Grape Tomatoes



¾ cup Grated Parmesan Cheese



⅓ cup Basil Pesto



¼ tsp Crushed Red Pepper Flakes



3 oz Diced Pancetta



5 oz Baby Spinach



1 Lemon



½ cup Cream



1 Tbsp Calabrian Chile Paste



1 lb Cascatelli Pasta



1 bunch Parsley



¾ cup Mascarpone Cheese



2 oz Garlic & Herb Spreadable Butter



2 ½ Tbsps Chicken Demi-Glaze

## 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, pancetta, and a bright, creamy sauce made with basil pesto, lemon juice, mascarpone, and more.



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 Prepare the ingredients

- Remove the **spreadable butter** from the refrigerator to soften.
- 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.
- Halve the **tomatoes**.
- Quarter and deseed the **lemon**.
- Roughly chop the **parsley** leaves and stems.
- Halve the **baguettes** lengthwise, then halve crosswise.



## 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 **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.



## 3 Cook the pancetta & 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 **pancetta**. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly crispy.
- Add the **seasoned shrimp**. Cook, stirring occasionally, 4 to 5 minutes, or until the shrimp and pancetta are cooked through.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.



## 4 Make the spicy garlic bread

- In a bowl, combine the **softened butter**, **half the parmesan**, **half the chopped parsley**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the garlic bread to be. Using a fork, mash to thoroughly combine.
- Line a sheet pan with foil.
- Place the **prepared baguettes** on the foil, cut side up. Evenly top with the **spicy butter**.
- Toast in the oven 5 to 7 minutes, or until lightly browned and the edges are crispy.
- Remove from the oven.



## 5 Cook the tomatoes

- Meanwhile, in the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved tomatoes**; season with salt, pepper, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 3 to 4 minutes, or until softened.
- Turn off the heat. Stir in the **juice of 2 lemon wedges**.



## 6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked pancetta and shrimp**, **cooked tomatoes** (including the liquid from the pan), **pesto**, **spinach**, **cream**, **demi-glace**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the spinach is wilted and 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** and the **juice of the remaining lemon wedges** until combined.
- Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** with the **spicy garlic bread** on the side. Garnish the pasta with the **remaining chopped parsley** and **remaining parmesan**. Enjoy!

