

Seared Shrimp & Pancetta Fettuccine

with Roasted Vegetables, Ricotta & Pistachios

WHY WE LOVE THIS DISH

Tender shrimp and savory pancetta come together with ribbons of fresh basil fettuccine and sautéed spinach in a simple, flavorful garlic-herb butter sauce.

INGREDIENT IN FOCUS

Italian pancetta is seasoned, salt-cured meat made from pork belly (similar to bacon, but not smoked). It adds incredible depth of flavor and pleasant saltiness to a variety of dishes, especially pastas.



PREMIUM

2 SERVINGS

⌚ 40-50 MINS

Ingredients*

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|  10 oz Tail-On Shrimp ¹ |  3 oz Baby Spinach |  ¼ cup Grated Parmesan Cheese |
|  3 oz Diced Pancetta |  1 oz Pickled Peppadew Peppers |  1 oz Garlic & Herb Spreadable Butter |
|  ½ lb Fresh Basil Fettuccine Pasta ² |  1 bunch Chives |  1 Tbsp Verjus Rouge |
|  1 Shallot |  1 bunch Mint |  2 Tbsps Roasted Pistachios |
|  6 oz Carrots |  1 bunch Parsley |  ¼ tsp Crushed Red Pepper Flakes |
|  1 Red Onion |  ½ cup Part-Skim Ricotta Cheese | |

1. peeled & deveined 2. previously frozen
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **pasta** from the refrigerator to bring to room temperature.
- 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.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 2-inch pieces.
- Halve and peel the **onion**; cut into $\frac{1}{2}$ -inch-wide wedges, keeping the layers intact.
- Halve, peel, and thinly slice the **shallot**.
- Roughly chop the **parsley** leaves and stems.
- Thinly slice the **chives**.
- Pick the **mint** leaves off the stems.
- Roughly chop the **pistachios**.
- Roughly chop the **peppers**.
- In a bowl, combine the **ricotta** and a drizzle of **olive oil**; season with salt and pepper.



2 Roast the carrots & onion

- Line a sheet pan with foil.
- Place the **carrot pieces** and **onion wedges** on the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 15 to 17 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook the pancetta & shrimp

- Meanwhile, pat the **shrimp** dry with paper towels (remove the tails if desired). 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 **pancetta**. Cook, stirring occasionally, 2 to 3 minutes, or until browned and crispy.



Step 3 continued:

- Add the **seasoned shrimp** 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 occasionally, 4 to 5 minutes, or until the shrimp and pancetta are cooked through. Turn off the heat.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.
- Carefully drain off and discard any excess oil.

4 Cook the spinach & shallot

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **spinach** and **sliced shallot**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach is wilted and the shallot is slightly softened.
- Turn off the heat.



5 Cook the pasta

- Meanwhile, using your hands, carefully separate the strands of **pasta** and add to the pot of boiling water. Cook, stirring occasionally, 3 to 4 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.



6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked spinach and shallot, softened butter, verjus, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Add the **cooked pancetta and shrimp** and **chopped parsley**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **sliced chives** and **parmesan**. On a separate serving plate, spread the **seasoned ricotta** in an even layer; top with the **roasted carrots and onion, mint leaves** (tearing just before adding), **chopped pistachios**, and **chopped peppers**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.

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