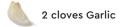


Ingredients*





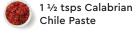












Cook along on the app

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I. peeled & deveined

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Fill a medium pot 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.
- Peel and roughly chop 2 cloves of garlic.
- Pat the **shrimp** dry with paper towels (remove the tails if desired). Place in a large bowl. Add the chopped garlic, capers, and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be. Drizzle with olive oil and season with salt and pepper. Stir to combine.



- Add the pasta to the pot of boiling water and cook, uncovered, 8 to 10 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



3 Cook the shrimp & tomatoes

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the prepared shrimp in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.



• Turn off the heat.

4 Finish & serve your dish

- To the pot of cooked pasta, add the cooked shrimp and tomatoes, crème fraîche, and the juice of 2 lemon wedges. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the finished shrimp and pasta garnished with the cheese. Serve the remaining lemon wedges on the side. Enjoy!



