



20-MIN MEAL

CREAMY SHRIMP TAGLIATELLE

with Heirloom Tomatoes, Garlic, and Chili



HELLO

FRESH TAGLIATELLE

Thick strands of pasta that cook in a flash (they're fun to twirl with your fork, too).

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 750



Garlic



Thai Chili



Shrimp
(Contains: Shellfish)



Sour Cream
(Contains: Milk)



Scallions



Heirloom Grape
Tomatoes



Tagliatelle Pasta
(Contains: Wheat, Eggs)



Lemon

START STRONG

Fresh pasta cooks much more rapidly than the dried kind. Keep an eye on it—it may be ready sooner than you think. As always, the best way to tell if it's done is to taste.

BUST OUT

- Large pot
- Paper towel
- Large pan
- Strainer
- Olive oil (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Scallions 2 | 4
- Thai Chili 1 | 2
- Heirloom Grape Tomatoes 10 oz | 20 oz
- Lemon 1 | 1
- Shrimp 10 oz | 20 oz
- Tagliatelle Pasta 9 oz | 18 oz
- Sour Cream 4 TBSP | 8 TBSP

HELLO WINE



PAIR WITH

Aperçu Pays d'Oc Chardonnay, 2016

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Mince **garlic**. Trim, then thinly slice **scallions**, keeping greens and whites separate. Finely mince **chili**, removing seeds and ribs for less heat. Halve **tomatoes**. Cut **lemon** into wedges. Rinse **shrimp** and pat dry with a paper towel.



4 COOK TOMATOES

Meanwhile, add **tomatoes** to pan with **shrimp**. Cook, tossing, until wilted and juicy, 2-3 minutes. Season with **salt** and **pepper**. Remove from heat and set aside until pasta is ready. **TIP:** If you like it spicy, add any remaining chili (to taste) at this point.



2 COOK SHRIMP

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **garlic**, **scallion whites**, and **chili** (to taste). Cook until fragrant, about 30 seconds. Add **shrimp** and cook, tossing, until starting to turn pink but not quite cooked through, 1-2 minutes. Season with **salt** and **pepper**.



5 TOSS PASTA

Once **tagliatelle** is done cooking, return pan with **shrimp** and **tomatoes** to medium heat and add tagliatelle and **2 TBSP butter**. Toss to combine and melt butter. Season with **salt** and **pepper**.



3 BOIL PASTA

Once water is boiling, add **tagliatelle** to pot. (**TIP:** If any noodles are stuck together, separate them first.) Cook, stirring occasionally, until al dente, 4-5 minutes. Carefully scoop out and reserve **¼ cup pasta cooking water**, then drain.



6 FINISH AND SERVE

Remove pan from heat and stir in **sour cream**, a squeeze of **lemon**, and as much **pasta cooking water** as needed to create a saucy consistency. Season with **salt** and **pepper**. Divide between plates or bowls and garnish with **scallion greens**. Serve with **lemon wedges** on the side for squeezing over.

PRONTO!

This recipe comes together in a *molto rapido* way.

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