



GARLIC BUTTER SHRIMP SCAMPI

over Spaghetti with Roasted Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli Florets



2 Cloves | 4 Cloves
Garlic



1 | 2
Lemon



6 oz | 12 oz
Spaghetti
Contains: Wheat



1 tsp | 1 tsp
Chili Flakes



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 | 2
Seafood Stock
Concentrate
Contains: Fish,
Shellfish



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

SHRIMP SCAMPI

Sautéed shrimp and al dente spaghetti in a buttery, garlicky, lemony sauce



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 780



ON CLOUD WINE

Have a bottle of white on hand? Add a splash with the stock concentrate in step 6 to enhance all the flavors of your sauce.

BUST OUT

- Large pot
- Zester
- Grater
- Baking sheet
- Strainer
- Small bowl
- Paper towels
- Large bowl
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 6 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Cut **broccoli florets** into 1-inch pieces if necessary. Zest and quarter **lemon**. Peel and grate or mince **garlic**.



2 ROAST BROCCOLI

- Toss **broccoli** on a baking sheet with a drizzle of **olive oil, salt, and pepper**.
- Roast on top rack until browned and crispy, 12-15 minutes.



3 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.



4 MAKE GARLIC BUTTER

- While pasta cooks, place **3 TBSP butter (6 TBSP for 4 servings)** in a small microwave-safe bowl. Microwave until just softened, about 10 seconds. Add **lemon zest**, half the **Parmesan** (save the rest for serving), a pinch of **garlic**, and a small pinch of **chili flakes** if desired. Mash to combine. Season with **salt and pepper**.



5 COOK SHRIMP

- Rinse **shrimp*** under cold water, then pat dry with paper towels. Toss in a large bowl with a large drizzle of **olive oil**, remaining **garlic, salt, and pepper**.
- Heat a large pan over medium-high heat. Add shrimp and cook, stirring occasionally, until opaque and cooked through, 2-4 minutes.



6 FINISH & SERVE

- To pan with **shrimp**, add **stock concentrate**, drained **spaghetti**, **roasted broccoli, garlic butter**, and **¼ cup reserved pasta cooking water (½ cup for 4 servings)**. Toss until everything is combined and coated in a buttery sauce. Add a squeeze or two of **lemon juice** to taste. Season with **salt and pepper**.
- Divide **pasta** between bowls and top with remaining **Parmesan** and a pinch of **chili flakes** if desired. Serve with any remaining **lemon wedges**.

* Shrimp is fully cooked when internal temperature reaches 145°.