

# **GARLIC BUTTER SHRIMP SCAMPI**

over Spaghetti with Roasted Broccoli

### **INGREDIENTS**

2 PERSON | 4 PERSON



Broccoli Florets



2 Cloves | 4 Cloves Garlic



Lemon



6 oz | 12 oz Spaghetti



1 tsp | 1 tsp Chili Flakes



Seafood Stock Concentrate Contains: Fish, Shellfish



Contains: Wheat



10 oz | 20 oz Shrimp Contains: Shellfish

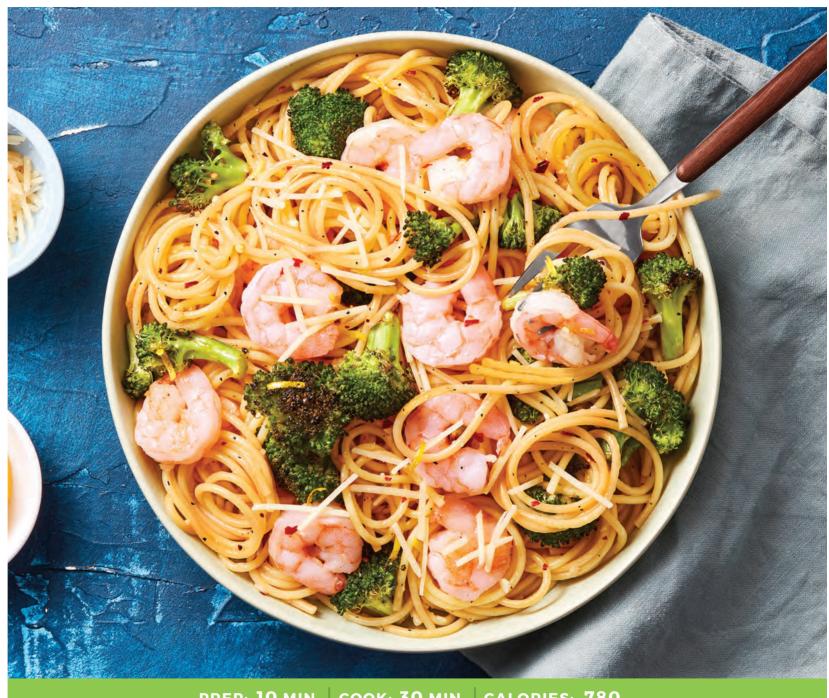


¼ Cup | ½ Cup Parmesan Cheese Contains: Milk

## HELLO

#### SHRIMP SCAMPI

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



PREP: 10 MIN CALORIES: 780 COOK: 30 MIN

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#### 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)

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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 1/2 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 iust 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 1/4 cup reserved pasta cooking water (1/3 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 pure of **chili flakes** if desired. Serve with any remaining **lemon wedges**.