



GARLIC BUTTER SHRIMP SCAMPI

over Spaghetti with Roasted Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli Florets



1 | 2
Lemon



2 Cloves | 4 Cloves
Garlic



6 oz | 12 oz
Spaghetti
Contains: Wheat



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 | 2
Seafood Stock
Concentrate
Contains: Fish,
Shellfish



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

SHRIMP SCAMPI

Sautéed shrimp in a buttery, garlicky,
lemony sauce



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 760



ON CLOUD WINE

Have a bottle of white wine on hand? Add a splash in Step 5, during the last minute of cooking, to enhance the flavors of your sauce.

BUST OUT

- Large pot
- Zester
- 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

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663

[HelloFresh.com](https://www.hellofresh.com)

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



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 produce.**
- Cut **broccoli florets** into 1-inch pieces if necessary. Zest and quarter **lemon**. Peel and mince or grate **garlic**.



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, 10 seconds. Add **lemon zest**, **half the Parmesan** (**save the rest for serving**), a **pinch of garlic**, and a **pinch of chili flakes** if desired. Mash with a fork to combine. Season with **salt** and **pepper**.



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.



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.



3 COOK PASTA

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



6 FINISH & SERVE

- To pan with **shrimp**, add drained **spaghetti**, **broccoli**, **stock concentrate**, **garlic butter**, and **¼ cup reserved pasta cooking water** (**⅓ cup for 4 servings**). Toss until everything is thoroughly coated in 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** on the side.