



20-MIN MEAL

SHRIMP SPAGHETTI WITH A KICK

with Garlic Herb Butter and Zucchini



HELLO

GARLIC HERB BUTTER

Aromatics, dairy richness, and a garden's worth of herbs team up to create instant flavor.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 710



Spaghetti
(Contains: Wheat)



Chili Pepper



Garlic Herb Butter
(Contains: Milk)



Zucchini



Shrimp
(Contains: Shellfish)



Parmesan Cheese
(Contains: Milk)

START STRONG

Thoroughly wash your hands, cutting board, and knife after handling the chili to avoid getting heat anywhere you don't want it.

BUST OUT

- Large pot
- Strainer
- Paper towel
- Large pan
- Olive oil (5 tsp | 10 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---|-----------------|
| • Spaghetti | 6 oz 12 oz |
| • Zucchini | 1 2 |
| • Chili Pepper  | 1 2 |
| • Shrimp | 10 oz 20 oz |
| • Garlic Herb Butter | 2 TBSP 4 TBSP |
| • Parmesan Cheese | ¼ Cup ½ Cup |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



1 COOK PASTA

Bring a large pot of **salted water** to a boil. Once boiling, add **spaghetti** and cook, stirring occasionally, until al dente, 10-12 minutes. Carefully scoop out and reserve **½ cup pasta cooking water**, then drain.



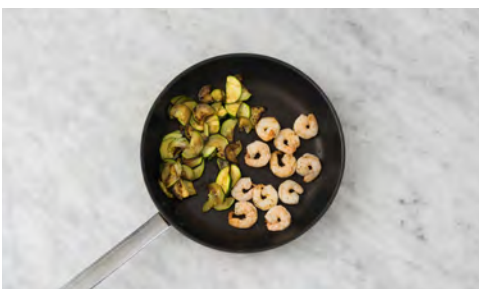
2 PREP

Meanwhile, **wash and dry all produce**. Halve **zucchini** lengthwise, then slice into ¼-inch-thick half-moons. Thinly slice half the **chili** (if you like it spicy, feel free to use all). Rinse **shrimp**, then pat dry with paper towels, removing as much moisture as you can.



3 COOK ZUCCHINI

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **zucchini** and **chili** and cook, stirring occasionally, until zucchini is lightly browned, about 2 minutes.



4 COOK SHRIMP

Push **zucchini** to one side of pan and add another large drizzle of **olive oil** to center. Add **shrimp** and cook, stirring occasionally, until pink and just cooked through, 3-4 minutes.



5 TOSS PASTA

Add **spaghetti**, **garlic herb butter**, half the **Parmesan**, and **¼ cup pasta cooking water** to pan. Season with plenty of **salt** and **pepper**. Toss until combined and coated in a loose sauce.

TIP: Add remaining ¼ cup pasta cooking water, as needed, if mixture seems dry.



6 FINISH AND SERVE

Divide **pasta** between bowls. Sprinkle with remaining **Parmesan** and a drizzle of **olive oil**. **TIP:** Garnish with additional **chili** (to taste).

ALL-STAR!

Speedy, simple, and succulent—what more could you ask for?

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