



SHRIMP SPAGHETTI WITH A KICK

with Garlic Herb Butter and Zucchini



HELLO

GARLIC HERB BUTTER

Aromatic garlic and a garden's worth of herbs are blended into butter for rich, luxuriant flavor.

PREP: 5 MIN

TOTAL: 20 MIN

CALORIES: 740



START STRONG

Don't let its size fool you: our little chili pepper packs a punch! If you're sensitive to spice, remove the seeds as you prep—that's where most of the chili's heat is concentrated. When using it in steps 3 and 6, add as much or as little as you like, tasting as you go. You're the chef, after all.

BUST OUT

- Large pot
- Strainer
- Paper towels
- Large pan
- Olive oil (5 tsp | 5 tsp)
- Kosher salt
- Black pepper

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

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

WINE CLUB

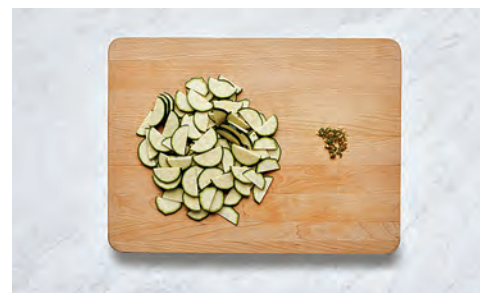
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1 COOK PASTA

Bring a large pot of **salted water** to a boil. 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.



2 PREP

Meanwhile, **wash and dry all produce**. Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons. Thinly slice half the **chili**, removing seeds for less heat (if you like things spicy, feel free to slice all). Rinse **shrimp**, then pat very dry with paper towels.



3 COOK ZUCCHINI

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **zucchini** and as much **chili** as you like; cook, stirring occasionally, until zucchini is lightly browned, 2-3 minutes.



4 COOK SHRIMP

Push **zucchini mixture** to one side of pan and add a large drizzle of **olive oil** to empty side. 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** (½ cup for 4 servings) to pan with **shrimp**. Season generously with **salt** and **pepper**. Toss until everything is thoroughly combined. **TIP:** If needed, stir in more reserved cooking water a splash at a time until pasta is coated in sauce.



6 SERVE

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

PASTABILITIES

Next time, try swapping out shrimp for diced chicken in this quick-cooking dish.

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