



SHRIMP SPAGHETTI WITH A KICK

with Garlic Herb Butter & 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: 730



START STRONG

Don't let its size fool you: our little chili pepper packs a punch! Use as much or as little as you like in steps 3 and 6, being sure to taste 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.



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** (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** (you'll use the rest later), and **¼ cup reserved 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**. Garnish with any remaining **chili** to taste and serve.

PASTABILITIES

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



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