



SPANISH-STYLE SPAGHETTI

with Shrimp and Chorizo

PREP: 10 MIN
TOTAL: 30 MIN

LEVEL 1

NUT FREE


MAKE FIRST



HELLO SHRIMP AND CHORIZO

A slightly spicy classic Spanish combo

INGREDIENTS:

- Garlic
- Grape Tomatoes
- Parsley
- Dried Chorizo (Contains: Milk)
- Shrimp (Contains: Shellfish)
- Chili Flakes 
- Spaghetti (Contains: Wheat)
- Diced Tomatoes

FOR 2 PEOPLE:

2 Cloves
4 oz
¼ oz
1 oz
10 oz
1 tsp
6 oz
1 Can

FOR 4 PEOPLE:

4 Cloves
8 oz
¼ oz
2 oz
20 oz
1 tsp
12 oz
2 Cans

NUTRITION PER SERVING

557 cal | Fat: 10 g | Sat. Fat: 2 g | Protein: 35 g | Carbs: 79 g | Sugar: 10 g | Sodium: 729 mg | Fiber: 6 g

START STRONG

Be sure to rinse and pat the shrimp dry before working with them.

It'll help them brown, which gives them an even more delectable taste and texture!



BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (1 tsp | 2 tsp)



1 PREP

Wash and dry all produce.

Bring a large pot of **salted water** to a boil. Mince **garlic**. Halve **grape tomatoes**. Finely chop **parsley**. Dice one third of the **chorizo** (we sent extra). Chop **shrimp** into bite-sized pieces.

2 START SAUCE

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **chili flakes** (to taste) and **chorizo**, and cook until fragrant, 2-3 minutes. Add **shrimp** and toss until pink and firm, 2-3 minutes. Add **garlic** and cook until fragrant, about 1 minute.

3 COOK PASTA

Once water is boiling, add **spaghetti** and cook until al dente, about 11 minutes. Reserve **1 cup pasta water**, then drain.



4 SIMMER SAUCE

While **spaghetti** cooks, add **diced tomatoes** to the sauce and simmer 5-6 minutes. Add **grape tomatoes** and cook 2-3 minutes. Taste and season with **salt** and **pepper**. If sauce is too thick, loosen by adding reserved **pasta water** $\frac{1}{4}$ cup at a time.

5 COMBINE

Add drained **spaghetti** to pan with half the **parsley** and toss to combine. Season to taste with **salt** and **pepper**.

6 SERVE

Divide **spaghetti** between bowls, and sprinkle with remaining **parsley**.

INCREDIBLE!

Roll up your sleeves, get the napkins ready, and DIG IN.

