



Shrimp Diavolo Linguine

with DIY Chili Oil

Quick

Spicy

25 Minutes



Shrimp



Onion, chopped



Crushed Tomatoes
with Garlic and Onion



Chili Flakes



Italian Seasoning



Linguine



Baby Spinach



Parmesan Cheese,
shredded



Lemon

HELLO DIY CHILI OIL

This robust oil elevates this shrimp diavolo to new heights!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 6 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust out

Medium bowl, colander, measuring spoons, strainer, small bowl, measuring cups, zester, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Onion, chopped	56 g	113 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Chili Flakes 🌶️	1 tsp	2 tsp
Italian Seasoning	1 tbsp	2 tbsp
Linguine	170 g	340 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Lemon	1	1
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook linguine

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl.) Cover and bring to a boil over high heat. Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **linguine** to same pot, off heat.



Cook shrimp

Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Transfer **shrimp** to a plate. Add **onions** to the same pan. Cook, stirring occasionally, until **onions** soften, 2-3 min.



Prep

While **linguine** cooks, zest **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Drain and rinse **shrimp**, using a strainer, then pat dry with paper towels. Add **shrimp** and **half the Italian Seasoning** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.



Make sauce

Add **crushed tomatoes**, **reserved pasta water** and **remaining Italian Seasoning** to the pan with **onions**. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min. Season with **salt** and **pepper**. Remove pan from heat. Add **lemon zest**, **spinach** and **shrimp**. Stir until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**. Add **tomato and shrimp sauce** to the large pot with **linguine**. Toss to combine.



Make chili oil

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **¼ tsp chili flakes** (dbl for 4 ppl). Cook, stirring often, until fragrant, 30 sec. Carefully transfer to a small bowl and set aside.



Finish and serve

Divide **shrimp diavolo** between plates. Drizzle **¼ tsp chili oil** over each plate. (**NOTE:** Reference heat guide). Sprinkle **Parmesan** over top. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!