



SHRIMP FARFALLE (AKA BUTTERFLY PASTA)

with Bell Pepper, Lemon, and Crispy Breadcrumbs



HELLO

CRISPY BREADCRUMBS

Panko gets toasted in butter for crispy, crunchy golden goodness.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 680**



Lemon



Basil



Panko Breadcrumbs
(Contains: Wheat)



Shrimp
(Contains: Shellfish)



Garlic



Red Bell Peppers



Farfalle Pasta
(Contains: Wheat)



Italian Seasoning

START STRONG

Lemon zest and basil have bold flavors. Feel free to add them to taste to make this dish more friendly to all taste buds.

BUST OUT

- Large pot
- Strainer
- Zester
- Paper towel
- Baking sheet
- Large pan
- Olive oil (2 TBSP)
- Butter (4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Lemon 1
- Garlic 4 Cloves
- Basil ½ oz
- Red Bell Peppers 2
- Panko Breadcrumbs ½ Cup
- Farfalle Pasta 12 oz
- Shrimp 20 oz
- Italian Seasoning 2 tsp

HELLO WINE



PAIR WITH
Lustra Central Coast Chardonnay,
2015

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

HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. Zest **lemon** until you have 1 tsp zest, then cut into halves. Cut one half into wedges. Mince or grate **garlic**. Thinly slice **basil leaves**. Core, seed, and thinly slice **bell peppers**.



4 COOK SHRIMP

While pasta cooks, heat a large drizzle of **olive oil** in same pan over medium-high heat. Rinse **shrimp** and pat dry with a paper towel. Season with **Italian seasoning, salt,** and **pepper**. Add to pan and cook, tossing, until almost opaque, 1-2 minutes. Add **garlic** and cook, tossing, until fragrant, about 1 minute more.



2 ROAST BELL PEPPERS

Toss **bell peppers** on a baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until lightly browned, about 15 minutes.



5 FINISH PASTA

Toss **pasta** and **bell peppers** into pan with **shrimp**. Add **lemon zest, 2 TBSP butter,** half the **basil,** reserved **pasta water,** and a squeeze of **lemon**. Bring to a boil and let bubble, stirring occasionally, until a sauce has formed, 3-4 minutes. Season with **salt, pepper,** and a squeeze of lemon (to taste).



3 TOAST PANKO AND BOIL PASTA

Melt **2 TBSP butter** in a large pan over medium heat. Add **panko** and toast, stirring, until golden brown, 2-3 minutes. Remove from pan and set aside. Once water is boiling, add **farfalle** to pot. Cook, stirring occasionally, until just al dente, about 9 minutes. Scoop out and reserve **1 cup pasta water,** then drain.



6 PLATE AND SERVE

Divide **pasta** between bowls. Sprinkle with **panko** and remaining **basil**. Top with a large drizzle of **olive oil** and serve with **lemon wedges** on the side for squeezing over.



KIDS CAN HELP!

PASTA LA VISTA!

Fun fact: farfalle are named for the butterflies they resemble.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 25 NJ-7