



SHRIMP PEPPERONATA PASTA

with Long Green Pepper



HELLO PEPPERONATA

The hearty flavors of this classic Italian dish form the aromatic base of our quick and easy sauce.

PREP: 5 MIN | **TOTAL: 25 MIN** | **CALORIES: 750**



Long Green Pepper



Garlic



Shrimp
(Contains: Shellfish)



Chili Flakes



Seafood Stock Concentrate
(Contains: Fish, Shellfish)



Shallot



Penne Pasta
(Contains: Wheat)



Dried Oregano



Diced Tomatoes

START STRONG

Want to know an easy way to hone your cooking skills? Taste as you go! Keep a spoon handy when building your sauce, use it to taste between additions, and adjust seasonings as needed. Your dish will be all the better for it.

BUST OUT

- Large pot
- Strainer
- Paper towels
- Medium bowl
- Large pan
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Long Green Pepper 1 | 2
- Shallot 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Penne Pasta 6 oz | 12 oz
- Shrimp* 10 oz | 20 oz
- Dried Oregano 1 tsp | 2 tsp
- Chili Flakes 1 tsp | 2 tsp
- Diced Tomatoes 14 oz | 28 oz
- Seafood Stock Concentrate 1 | 2

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

WINE CLUB

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1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Core, deseed, and thinly slice **green pepper**. Halve, peel, and thinly slice **shallot**. Mince **garlic**.



4 COOK VEGGIES

Heat a large drizzle of **olive oil** in same pan over medium-high heat. Add **green pepper, shallot**, and a large pinch of **salt**. Cook, stirring occasionally, until slightly softened, about 5 minutes. Stir in **garlic**, remaining **oregano**, and **¼ tsp chili flakes** (add more or less if you like). Cook until fragrant, 30 seconds to 1 minute.



2 COOK PASTA

Once water is boiling, add **penne** to pot. Cook until al dente, 9-11 minutes. Drain.



5 MAKE SAUCE

Stir **diced tomatoes** and their juices, **stock concentrate**, and **½ tsp salt** (1 tsp for 4 servings) into pan with **veggies**. Bring to a boil, then reduce heat to medium and simmer until sauce is slightly thickened, 5-7 minutes. Stir in **shrimp, penne**, and **2 TBSP butter** (4 TBSP for 4) until combined. Turn off heat. Taste and season with **salt**. For a kick, add more **chili flakes**.



3 COOK SHRIMP

Meanwhile, rinse **shrimp**, then pat very dry with paper towels; place in a medium bowl. Toss with a large drizzle of **olive oil**, half the **oregano, salt**, and **pepper**. Heat a large, preferably nonstick, pan over medium-high heat. Add shrimp mixture and cook, stirring occasionally, until opaque and cooked through, 3-4 minutes. Transfer to a plate.



6 SERVE

Divide **pasta** between bowls. Sprinkle with additional **chili flakes**, if desired.

CACIO CRAZY

Can't live without cheese? Finish the dish with a sprinkle (or two) of grated Parmesan.

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