



Shrimp Diavolo Linguine

with DIY Garlic-Chili Oil

Spicy

30 Minutes



Shrimp



Yellow Onion



Crushed Tomatoes



Chili Flakes



Italian Seasoning



Linguine



Garlic



Baby Spinach



Parmesan Cheese

HELLO DIY CHILI-GARLIC OIL

This robust spicy and savoury oil elevates this shrimp linguini 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, measuring spoons, strainer, colander, small bowl, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Yellow Onion	113 g	113 g
Crushed Tomatoes	370 ml	740 ml
Chili Flakes 🌶️	1 tsp	1 tsp
Italian Seasoning	1 tbsp	2 tbsp
Linguine	170 g	340 g
Garlic	6 g	12 g
Baby Spinach	56 g	113 g
Parmesan Cheese	¼ cup	½ cup
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 pasta

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



Cook shrimp

Heat the same pan over medium-high heat. Add **½ tbsp oil** (dbl for 4 ppl), then the **shrimp**. Cook, stirring occasionally, until the **shrimp** just turns pink, 1-2 min. ** Transfer **shrimp** to a plate. Add the **onions** to the same pan. Cook, stirring occasionally, until the **onions** soften, 2-3 min.



Prep

While pasta cooks, peel, then mince or grate the **garlic**. Halve, peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl). Drain and rinse the **shrimp**, then pat dry with paper towels. Toss the **shrimp** with **half the Italian Seasoning** in a medium bowl. Season with **salt** and **pepper**.



Make sauce

Add the **crushed tomatoes**, **reserved pasta water**, **remaining garlic** and **remaining Italian Seasoning** to the pan with the **onions**. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min. Remove pan from heat. Add **spinach** and **shrimp**. Stir, until **spinach** is wilted, 1-2 min. Season with **salt** and **pepper**. Pour **tomato and shrimp sauce** over the **pasta** in the large pot. 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 **half the garlic** and **¼ tsp chili flakes**. Cook, stirring often, until fragrant, 1-2 min. Carefully transfer to a small bowl and set aside.



Finish and serve

Divide **shrimp diavolo** between plates. Drizzle a **¼ tsp garlic-chili oil** over each plate. (NOTE: Reference the Heat Guide). Sprinkle **Parmesan cheese** over top.

Dinner Solved!