



Shrimp Diavolo Linguine

with DIY Garlic-Chili Oil

Quick

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. Reserve **¼ cup pasta water** (dbl for 4 ppl), then **drain** and return to same pot, off heat.



Prep

While pasta cooks, peel, then mince or grate **garlic**. Halve, peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl). Drain and rinse **shrimp**, 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 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.



Cook shrimp

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



Make sauce

Add **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**. Add **tomato and shrimp sauce** to the **pasta** in the large pot. Toss to combine.



Finish and serve

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

Dinner Solved!