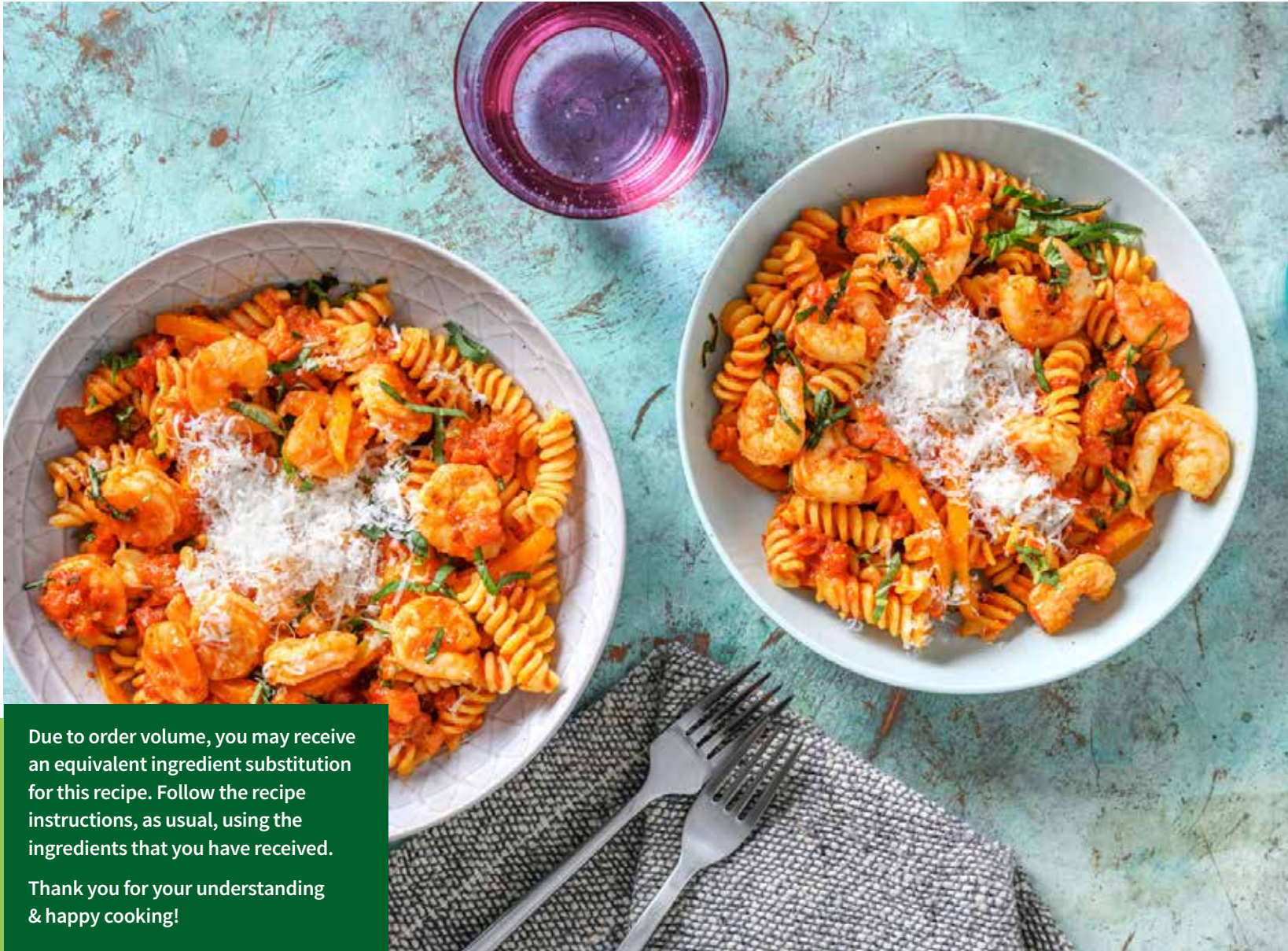




Shrimp Fusilli

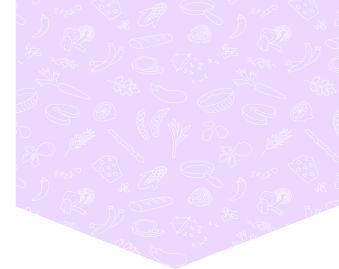
with Roasted Sweet Pepper Sauce and Basil










FAMILY 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Shrimp
-  Balsamic Glaze
-  Garlic
-  Sweet Bell Pepper
-  Basil
-  Crushed Tomatoes
-  Parmesan Cheese
-  Italian Seasoning
-  Fusilli

HELLO SHRIMP

Our shrimp are sustainably sourced to preserve the health of our oceans

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Baking Sheet, Large Pot, Strainer, Measuring Cups & Spoons, Paper Towels

Ingredients

| | 2 Person | 4 Person |
|-------------------|----------|----------|
| Shrimp | 285 g | 570 g |
| Fusilli | 170 g | 340 g |
| Balsamic Glaze | 1 tbsp | 2 tbsp |
| Garlic | 6 g | 12 g |
| Sweet Bell Pepper | 160 g | 160 g |
| Basil | 7 g | 14 g |
| Crushed Tomatoes | 370 ml | 370 ml |
| Parmesan Cheese | ¼ cup | ¼ cup |
| Italian Seasoning | 1 tbsp | 2 tbsp |
| 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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1. PREP

Add **10 cups water** and **2 tsp salt** in a large pot (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, core, then thinly slice **peppers**. Thinly slice the **basil**. Peel, then mince or grate **garlic**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



4. COOK SHRIMP

While **peppers** broil, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** and **¼ tbsp Italian seasoning** (dbl both for 4ppl), then **half the shrimp**. Cook, stirring occasionally, until **shrimp** just turns pink, 1-2 min. ** Transfer **shrimp** to a plate. Repeat with another **½ tbsp oil**, **¼ tbsp Italian seasoning** (dbl both for 4ppl), **garlic** and **remaining shrimp**. Transfer **shrimp** to the same plate.



2. COOK FUSILLI

Add **fusilli** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 9-11 min. Reserve **½ cup pasta water** (dbl for 4ppl), then drain and return to pot, off heat.



5. ASSEMBLE PASTA

Add **crushed tomatoes**, **balsamic glaze**, **reserved pasta water** and **remaining Italian seasoning** to the same large non-stick pan. Season with **salt** and **pepper**. Add **roasted peppers**, including any **juices** from the sheet. Cook, stirring together, until **sauce** is simmering and slightly thickened, 3-4 min.



3. BROIL PEPPERS

While **fusilli** cooks, toss **peppers** with **½ tbsp oil** (dbl for 4ppl) on a baking sheet. Season with **salt** and **pepper**. Broil in the **middle** of the oven, stirring halfway through cooking, until tender-crisp, 6-8 min.



6. FINISH AND SERVE

Remove the pan from heat and add **shrimp mixture** and **half the basil** to the large pot with the **fusilli**. Season with **salt** and **pepper** and stir to combine. Divide **shrimp fusilli pasta** between bowls. Sprinkle over the **Parmesan** and **remaining basil**.

Dinner Solved!