



Shrimp Fusilli

with Roasted Sweet Pepper Sauce

Family 35 Minutes



Shrimp



Fusilli



Balsamic Glaze



Garlic



Sweet Bell Pepper



Crushed Tomatoes



Italian Seasoning



Parmesan Cheese



Parsley

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

Baking sheet, measuring cups, measuring spoons, strainer, large pot, large non-stick pan, 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 | 320 g |
| Crushed Tomatoes | 370 ml | 740 ml |
| Italian Seasoning | 1 tbsp | 2 tbsp |
| Parmesan Cheese | ¼ cup | ½ cup |
| Parsley | 7 g | 14 g |
| Unsalted Butter* | 2 tbsp | 4 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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Prep

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. While water comes to a boil, core, then thinly slice **pepper**. Roughly chop the **parsley**. Peel, then mince or grate **garlic**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



Cook shrimp

While **peppers** broil, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for ppl) and **half the Italian Seasoning**, 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** (dbl for 4 ppl), **remaining Italian Seasoning, garlic** and **remaining shrimp**. Transfer to the plate with the **cooked shrimp**.



Cook fusilli

Add **fusilli** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 9-11 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return to pot, off heat.



Make shrimp sauce

Add **crushed tomatoes, balsamic glaze** and **reserved pasta water** to the same pan. Season with **salt** and **pepper**. Add **broiled peppers**, including any **juices** from the baking sheet. Cook, stirring together, until **sauce** is simmering and slightly thickened, 5-6 min. Add **cooked shrimp** and **2 tbsp butter** (dbl for 4 ppl), then stir to combine.



Broil peppers

While **fusilli** cooks, toss **peppers** with **½ tbsp oil** (dbl for 4 ppl) 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.



Finish and serve

Remove the pan from heat, then add **shrimp sauce** and **half the parsley** to the pot with the **fusilli**. Season with **salt** and **pepper**, then stir to combine. Divide **shrimp fusilli pasta** between bowls. Sprinkle the **Parmesan** and **remaining parsley** over top.

Dinner Solved!