



Shrimp Fusilli

with Roasted Sweet Pepper Sauce

Family Friendly 35 Minutes



Shrimp



Fusilli



Garlic



Balsamic Glaze



Crushed Tomatoes



Sweet Bell Pepper



Parmesan Cheese, shredded



Italian Seasoning



Basil

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 spoons, strainer, measuring cups, 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, shredded	¼ cup	½ cup
Basil	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 **basil**. 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 tsp oil** (dbl for 4 ppl) then, **half the Italian Seasoning** and **half the shrimp**. Cook, stirring occasionally, until **shrimp** just turns pink, 1-2 min. ** Transfer **shrimp** to a plate. Repeat with another **½ tsp 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 sauce

Add **crushed tomatoes**, **half the balsamic glaze** (use all for 4 ppl) 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 basil** 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 basil** over top.

Dinner Solved!