



# Shrimp Fusilli

with Roasted Sweet Pepper Sauce

Family Friendly 35 Minutes



Shrimp



Fusilli



Balsamic Glaze



Garlic Puree



Roasted Red Peppers



Crushed Tomatoes with Garlic and Onion



Italian Seasoning



Parmesan Cheese, shredded



Basil



Baby Spinach



Red Onion, chopped

## HELLO SHRIMP

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

## Start here

Wash and dry all produce.

### Bust out

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 Puree	1 tbsp	2 tbsp
Roasted Red Peppers	170 ml	340 ml
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Italian Seasoning	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Basil	7 g	14 g
Baby Spinach	56 g	113 g
Red Onion, chopped	56 g	113 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 the website or app for the as-prepared recipe nutritional 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** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, roughly chop **basil**. Roughly chop **roasted red peppers**. Reserve **liquid from the jar of roasted peppers** for step 4.



### 4 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 **roasted red peppers** and **reserved liquid from the jar**. Cook, stirring often, until **sauce** thickens slightly, 5-6 min. Add **shrimp** and **2 tbsp butter** (dbl for 4 ppl), then stir to combine.



### 2 Cook fusilli

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



### 5 Finish and serve

Add **shrimp sauce**, **spinach** and **half the basil** to the pot with **fusilli**. Season with **salt** and **pepper**, then stir until **spinach** wilts, 1-2 min. Divide **shrimp fusilli** between bowls. Sprinkle **Parmesan** and **remaining basil** over top.

### Dinner Solved!



### 3 Cook shrimp and veggies

While **pasta** cooks, drain and rinse **shrimp** using a strainer, then pat dry with paper towels. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl) then **garlic puree**, **onions**, **Italian Seasoning** and **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. \*\* Transfer **shrimp** to a plate.