



More than Food

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Lemony Shrimp Linguine

with Roasted Red Pepper, Garlic, and Chili

Lemon, butter, and shrimp are one of our all-time favorite combinations. Amped up by garlic and spicy chili flakes, this is a dish made great by its simplicity. The addition of caramelized bell pepper adds a nice touch of sweetness for balance.



Shrimp



Linguine



Garlic



Lemon



Parsley



Red Bell
Pepper



Shallot



Chili Flakes

Ingredients

		2 People	4 People
Shrimp	1)	10 oz	20 oz
Linguine	2)	6 oz	12 oz
Garlic		2 cloves	4 cloves
Lemon		1	2
Parsley		1 bunch	2 bunches
Red Bell Pepper		1	2
Shallot		1	2
Chili Flakes		1 t	2 t
Butter*	3)	1 T	2 T
Olive Oil*		1½ T	3 T

*Not Included

Allergens

- 1) Shellfish
- 2) Wheat
- 3) Dairy

Tools

Large Pan, Large Pot, Zester, Strainer

Ruler

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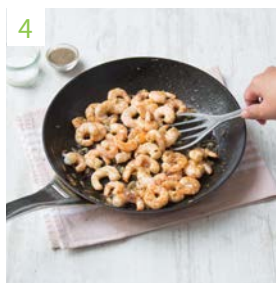
Nutrition per person Calories: 586 cal | Carbs: 79 g | Fat: 14 g | Protein: 42 g | Fiber: 8 g | Sodium: 327 mg



1 Bring a large pot of **water** with a large pinch of **salt** to a boil. Mince or grate the **garlic**. Halve, peel, and mince the **shallot**. Finely chop the **parsley**. Zest and halve the **lemon**. Core, seed, and remove the white veins from the **bell pepper**, then thinly slice.



2 Heat ½ **Tablespoon olive oil** in a large pan over medium-high heat. Add the **bell pepper** to the pan and cook, tossing, 7-8 minutes, until slightly caramelized. Season with **salt** and **pepper** and set aside.



3 Add the **pasta** to the boiling water and cook 8-9 minutes, until al dente. Drain, reserving ¼ **cup pasta water**.

4 Meanwhile, heat another **1 Tablespoon olive oil** in the same pan over medium heat. Add the **shallot**, **garlic**, and as much **chili flake** as you dare (we used ¼ teaspoon) to the pan and cook, tossing, 2-3 minutes, until softened. Season with **salt** and **pepper**. Add the **shrimp** to the pan and cook, tossing, another 2-3 minutes, until just opaque. Season with **salt** and **pepper**.



5 Add the drained **pasta** back to the pan along with the **red bell pepper**, **reserved pasta water**, **lemon zest**, a squeeze of **lemon**, and **1 Tablespoon butter**. Toss over medium heat for 1-2 minutes, until fully combined and heated through. Season with **salt** and **pepper**.

6 Serve the **shrimp linguine** sprinkled with **parsley** and enjoy!