



# GARLIC BUTTER SHRIMP SCAMPI

over Spaghetti with Roasted Broccoli

## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Broccoli Florets



1 | 1  
Lemon



2 Cloves | 4 Cloves  
Garlic



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



1 tsp | 1 tsp  
Chili Flakes



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



1 | 2  
Seafood Stock  
Concentrate  
Contains: Fish,  
Shellfish



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## SHRIMP SCAMPI

Sautéed shrimp in a buttery, garlicky,  
lemony sauce

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 760





## ON CLOUD WINE

Have a bottle of white wine on hand? Add a splash in Step 5, during the last minute of cooking, to enhance the flavors of your sauce.

## BUST OUT

- Large pot
- Zester
- Baking sheet
- Strainer
- Small bowl
- Paper towels
- Large bowl
- Large pan
- Kosher salt
- Black pepper
- Olive oil (**1 TBSP** | **1 TBSP**)
- Butter (**3 TBSP** | **6 TBSP**)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Cut **broccoli florets** into 1-inch pieces if necessary. Zest and quarter **lemon**. Peel and mince or grate **garlic**.



### 2 ROAST BROCCOLI

- Toss **broccoli** on a baking sheet with a **drizzle of olive oil, salt, and pepper**.
- Roast on top rack until browned and crispy, 12-15 minutes.



### 3 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.



### 4 MAKE GARLIC BUTTER

- While pasta cooks, place **3 TBSP butter (6 TBSP for 4 servings)** in a small microwave-safe bowl. Microwave until just softened, 10 seconds. Add **lemon zest, half the Parmesan (save the rest for serving)**, a **pinch of garlic**, and a **pinch of chili flakes** if desired. Mash with a fork to combine. Season with **salt and pepper**.



### 5 COOK SHRIMP

- Rinse **shrimp\*** under cold water, then pat dry with paper towels. Toss in a large bowl with a **large drizzle of olive oil, remaining garlic, salt, and pepper**.
- Heat a large pan over medium-high heat. Add shrimp and cook, stirring occasionally, until opaque and cooked through, 2-4 minutes.



### 6 FINISH & SERVE

- To pan with **shrimp**, add drained **spaghetti, broccoli, stock concentrate, garlic butter**, and **¼ cup reserved pasta cooking water (½ cup for 4 servings)**. Toss until everything is thoroughly coated in sauce. Add a **squeeze or two of lemon juice** to taste. Season with **salt and pepper**.
- Divide **pasta** between bowls and top with **remaining Parmesan** and a **pinch of chili flakes** if desired. Serve with any **remaining lemon wedges** on the side.

\*Shrimp are fully cooked when internal temperature reaches 145°.