



# SHRIMP SPAGHETTI WITH TOMATOES & GARLIC

plus Zucchini & Italian Herbs

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



2 | 4  
Scallions



2 Cloves | 4 Cloves  
Garlic



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



1 TBSP | 2 TBSP  
Italian Seasoning



1 | 2  
Veggie Stock  
Concentrate



13.76 oz | 27.52 oz  
Crushed Tomatoes



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

HELLO

### ITALIAN SEASONING

This savory blend of garlic, oregano, basil, and parsley adds herbaceous flavor to shrimp.

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 600





## PASTA LA VISTA

To check if your spaghetti is al dente (Italian for “to the tooth”), bite into one! It should be tender, with a firm center.

## BUST OUT

- Large pot
- Paper towels
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

## HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Trim and slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.



### 2 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.



### 3 SEASON SHRIMP

- While pasta cooks, rinse **shrimp\*** under cold water, then pat dry with paper towels.
- Season all over with **Italian Seasoning** and a **pinch of salt and pepper**.



### 4 COOK ZUCCHINI & SHRIMP

- Once pasta has cooked for 5 minutes, heat a **drizzle of oil** in a large pan over medium heat. Add **zucchini, scallion whites, and garlic**; cook, stirring occasionally, until slightly softened and lightly browned, 2-4 minutes.
- Stir in **shrimp, stock concentrate, crushed tomatoes**, and **¼ cup reserved pasta cooking water (½ cup for 4 servings)**. Bring to a boil, then reduce to a low simmer. **TIP: If pasta isn't done cooking yet, ladle pasta water directly from pot.**
- Cook, stirring occasionally, until shrimp are opaque and cooked through and zucchini is tender, 3-4 minutes.



### 5 FINISH PASTA

- To pan with **shrimp**, add **drained spaghetti** and **1 TBSP butter (2 TBSP for 4 servings)**. Cook, stirring, until butter has melted and everything is coated in sauce, 1-2 minutes. **TIP: If sauce seems too thick, stir in more reserved pasta cooking water a splash at a time.**
- Taste and season with **salt** and **pepper** if desired. **TIP: For extra richness, finish pasta with a drizzle of olive oil.**



### 6 SERVE

- Divide **pasta** between shallow bowls. Garnish with **scallion greens** and serve.

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