



GARLIC BUTTER SHRIMP SCAMPI

over Spaghetti with Roasted Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Broccoli



1 | 2
Lemon



2 Clove(s) | 4 Clove(s)
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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HELLO

SHRIMP SCAMPI

Sautéed shrimp in a buttery, garlicky,
lemony sauce



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 750



HELLO FRESH

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
 - Butter
 - Olive Oil
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

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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** 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.

*Shellfish is fully cooked when internal temperature reaches 145°.