



# Shrimp Fusilli

with Roasted Sweet Pepper Sauce

Family

35 Minutes



Shrimp



Fusilli



Balsamic Glaze



Garlic



Sweet Bell Pepper



Crushed Tomatoes



Italian Seasoning



Parmesan Cheese



Parsley

## HELLO SHRIMP

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

## Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

## Bust Out

Baking sheet, measuring cups, measuring spoons, strainer, 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	6 g	12 g
Sweet Bell Pepper	160 g	320 g
Crushed Tomatoes	370 ml	740 ml
Italian Seasoning	1 tbsp	2 tbsp
Parmesan Cheese	1/4 cup	1/2 cup
Parsley	7 g	14 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 our meal kit labels for the most current allergen 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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### Prep

Add **10 cups water** and **2 tsp salt** to a large pot. (NOTE: Use same for 4 ppl.) Cover and bring to a boil over high heat. While water comes to a boil, core, then thinly slice **pepper**. Roughly chop the **parsley**. Peel, then mince or grate **garlic**. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



### Cook fusilli

Add **fusilli** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 9-11 min. Reserve **1/4 cup pasta water** (dbl for 4 ppl), then drain and return to pot, off heat.



### Broil peppers

While **fusilli** cooks, toss **peppers** with **1/2 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Broil in the **middle** of the oven, stirring halfway through cooking, until tender-crisp, 6-8 min.



### Cook shrimp

While **peppers** broil, heat a large non-stick pan over medium-high heat. When hot, add **1/2 tbsp oil** (dbl for 4 ppl) and **half the Italian Seasoning**, then **half the shrimp**. Cook, stirring occasionally, until **shrimp** just turns pink, 1-2 min.\*\* Transfer **shrimp** to a plate. Repeat with another **1/2 tbsp oil** (dbl for 4 ppl), **remaining Italian Seasoning**, **garlic** and **remaining shrimp**. Transfer to the plate with the **cooked shrimp**.



### Make shrimp sauce

Add **crushed tomatoes**, **balsamic glaze** and **reserved pasta water** to the same pan. Season with **salt** and **pepper**. Add **broiled peppers**, including any **juices** from the baking sheet. Cook, stirring together, until **sauce** is simmering and slightly thickened, 5-6 min. Add **cooked shrimp** and **2 tbsp butter** (dbl for 4 ppl), then stir to combine.



### Finish and serve

Remove the pan from heat, then add **shrimp sauce** and **half the parsley** to the pot with the **fusilli**. Season with **salt** and **pepper**, then stir to combine. Divide **shrimp fusilli pasta** between bowls. Sprinkle the **Parmesan** and **remaining parsley** over top.

**Dinner Solved!**