



Shrimp Fusilli

with Roasted Sweet Pepper Sauce

Family Friendly 35 Minutes



Shrimp



Fusilli



Sweet Bell Pepper



Crushed Tomatoes



Italian Seasoning



Parmesan Cheese, shredded



Baby Spinach



Balsamic Glaze



Garlic Salt

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

Colander, measuring spoons, strainer, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Fusilli	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Crushed Tomatoes	370 ml	740 ml
Italian Seasoning	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Baby Spinach	28 g	56 g
Balsamic Glaze	1 tbsp	2 tbsp
Garlic Salt	½ tsp	1 tsp
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 the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, core, then cut **pepper** into ¼-inch slices.



Cook peppers

- Reheat the same pan from step 2 over medium-high.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **peppers**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 3-4 min.



Cook shrimp

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- When the pan is hot, add **2 tbsp** (4 tbsp) **butter**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**
- Add **half the Italian Seasoning** (use all for 4 ppl). Cook, stirring frequently, until fragrant, 30 sec.
- Transfer **shrimp** to a plate.



Make sauce

- Add **crushed tomatoes** and **half the balsamic glaze** (use all for 4 ppl) to the same pan. Season with **salt** and **pepper**.
- Cook, stirring often, until **sauce** thickens slightly, 5-6 min.



Cook fusilli

- Meanwhile, add **fusilli** to the **boiling water**. Cook, stirring occasionally, until tender, 9-11 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain and return **fusilli** to the same pot, off heat.



Finish and serve

- Add **sauce**, **spinach**, **shrimp**, **any juices** from the plate, **half the Parmesan** and **half the reserved pasta water** to the pot with **fusilli**. (**TIP:** For a lighter sauce, add additional pasta water as needed, if desired.)
- Season with **salt** and **pepper**, to taste, then stir until **spinach** wilts, 1-2 min.
- Divide **shrimp fusilli** between bowls.
- Sprinkle **remaining Parmesan** over top.

Dinner Solved!