

Shrimp & Squid Ink Spaghetti

with Summer Vegetables

Chefs, tonight's seafood dinner is quick, easy and incredibly gourmet all at once, thanks to the specialty ingredient at its base. Infusing spaghetti with squid ink lends the noodles a subtly briny flavor—not to mention a stunning, deep color. We're tossing our spaghetti with sautéed shrimp, fresh tomato and the slight crunch of sweet corn. With just a bit of butter and a drizzle of olive oil, this dish comes together in bright, summery harmony.

Blue Apron Wine Pairings

Condesa Patricia Rosé of Tempranillo, 2015



Ingredients

- 10 Ounces Shrimp
- 6 Ounces Squid Ink Spaghetti
- 3 Cloves Garlic
- 1 Ear of Corn
- 1 Plum Tomato
- 1 Bunch Parsley

Knick Knacks

- 2 Tablespoons Butter
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings | **Calories:** about 775 per serving
Prep Time: 10 minutes | **Cook Time:** 15–25 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and roughly chop the garlic. Remove and discard the husk and silks of the corn. Cut the corn kernels off the cob; discard the cob. Core and small dice the tomato. Pick the parsley leaves off the stems; discard the stems and finely chop the leaves.

2



Cook the spaghetti:

Add the **spaghetti** to the pot of boiling water and cook 8 to 10 minutes, or until al dente (still slightly firm to the bite). Reserving $\frac{1}{2}$ cup of the **spaghetti cooking water**, drain thoroughly.

3



Cook the shrimp:

While the spaghetti cooks, place the **shrimp** in a bowl and pat dry with paper towels. Season with salt and pepper; toss to coat. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned shrimp in a single, even layer and cook, turning once halfway through, 2 to 3 minutes, or until lightly browned and cooked through. Transfer to a plate and set aside in a warm place, leaving any browned bits in the pan.

4



Cook the vegetables:

While the spaghetti continues to cook, in the same pan, combine the **garlic** and **corn**; season with salt and pepper. (If the pan seems dry, add 2 teaspoons of olive oil.) Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until lightly browned and fragrant. Add the **tomato** and **as much of the crushed red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the tomato has softened. Add **half the parsley**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined.

5



Finish the spaghetti:

Add the **butter**, **cooked spaghetti**, **cooked shrimp** and **half the reserved spaghetti cooking water** to the pan of vegetables; season with salt and pepper. Cook, stirring vigorously to coat the spaghetti, 1 to 2 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining spaghetti cooking water to achieve your desired consistency.) Remove from heat and season with salt and pepper to taste.

6



Plate your dish:

Divide the **finished spaghetti** between 2 dishes. Drizzle with olive oil and garnish with the **remaining parsley**. Enjoy!