

MARLEY SPOON



Pasta Puttanesca with Shrimp

Olives, Capers & Parsley

 20-30min  2 Servings

Puttanesca, a flavorful tomato sauce from southern Italy, is made with lots of garlic, capers, and olives. We love how quickly this dish comes together—once you've chopped the ingredients, all you have to do is throw them in a skillet. We've added succulent shrimp for a little something special to elevate this all-star dish.

What we send

- garlic
- 1 oz Kalamata olives
- 1 oz capers
- ¼ oz fresh parsley
- 6 oz spaghetti ¹
- 10 oz pkg shrimp ²
- 14½ oz can whole peeled tomatoes
- ½ oz fish sauce ³
- 1 pkt crushed red pepper

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large pot
- medium skillet

Allergens

Wheat (1), Shellfish (2), Fish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 19g, Carbs 82g, Protein 38g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and thinly slice **2 cloves garlic**. Roughly chop **olives** and **capers**. Roughly chop **parsley leaves**; discarding stems.



2. Cook pasta

Add **pasta** to boiling water and cook, stirring occasionally, until very al dente, 6-8 minutes. Reserve **1 cup pasta water**, then drain.



3. Cook shrimp

Meanwhile, pat **shrimp** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add shrimp and cook, turning once, until cooked through, about 2 minutes. Transfer shrimp to a plate. Wipe out skillet.



4. Cook sauce

Heat **1 tablespoon oil** in skillet over medium. Add **sliced garlic** and cook until softened, 1-2 minutes. Add **tomatoes**, breaking up with a spoon, and bring to a simmer. Add **olives, capers, 1½ teaspoons fish sauce**, and **½ teaspoon crushed red pepper** (add more, depending on heat preference) and cook, stirring often, until slightly reduced, about 4 minutes.



5. Finish pasta

Add **pasta** and **¼ cup pasta water** to skillet and bring to a simmer. Cook, tossing often, until pasta is tender and sauce is reduced and coats pasta, 2-4 minutes. Add **shrimp** and toss to combine.



6. Finish & serve

Drizzle **pasta** with **olive oil** and top with **chopped parsley** and **any remaining crushed red pepper**, if desired. Enjoy!