

MARLEY SPOON



Pasta Puttanesca with Shrimp



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 large skillet. We've added succulent US Gulf shrimp for a little something special. Cook, relax, and enjoy!

What we send

- 14.1 oz can cherry tomatoes
- 1 oz capers
- 10 oz pkg shrimp ¹
- 1 pkt crushed red pepper
- garlic
- 1 oz Kalamata olives
- 6 oz spaghetti ²
- ¼ oz fresh parsley

What you need

- olive oil
- kosher salt & ground pepper

Tools

- large pot
- large skillet

Allergens

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

Nutrition per serving

Calories 540kcal, Fat 12g, Carbs 74g, Protein 39g



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**.



2. Cook pasta

Add **pasta** to boiling water and cook, stirring occasionally, until very al dente, 3-6 minutes. Reserve **1 cup pasta water**, then drain.



3. Make sauce

Meanwhile, heat **1 tablespoon oil** in a large skillet over medium-high. Pat **shrimp** dry. Add **garlic**, shrimp, and **crushed red pepper** (use less depending on heat preference) to skillet. Cook, turning once, until golden brown, about 2 minutes. Transfer shrimp to a plate.



4. Finish sauce

Add **tomatoes**, breaking up with a spoon, and bring to a simmer. Add **olives** and **capers**, and cook, stirring often, until slightly reduced, about 4 minutes.



5. Finish pasta

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



6. Finish & serve

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