



Shrimp & Spinach Pasta

with Dill Pesto & Olives



20-30min



2 Servings

Fragrant, fresh dill is a scent we associate with fresh seafood of all sorts! Here, we've used dill in a unique way by chopping it into a pesto along with scallion greens, garlic, and olive oil. The pesto coats tender, sweet US Gulf shrimp, rigatoni, fresh spinach, and briny Kalamata olives. Fresh Parmesan finishes it all off!

What we send

- garlic (use 1 large clove)
- ¼ oz fresh dill
- 1 oz scallions
- 1 oz Kalamata olives
- ¾ oz piece Parmesan ⁷
- ½ lb rigatoni (use ¾) ¹
- 10 oz pkg wild US Gulf shrimp ²
- 3 oz baby spinach
- 1 pkt seafood broth concentrate ^{2,4}

What you need

- kosher salt & pepper
- olive oil

Tools

- medium pot
- microplane or grater
- colander
- large skillet

Allergens

Wheat (1), Shellfish (2), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 31g, Carbs 91g, Proteins 40g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Peel and finely chop **1 teaspoon garlic**. Finely chop **dill fronds**, discard stems. Trim **scallions**; finely chop scallion dark greens and thinly slice scallion whites and light greens, keeping them separate. Coarsely chop **olives**, removing any pits, if necessary. Finely grate **Parmesan**.



4. Sauté shrimp & olives

Meanwhile, pat **shrimp** dry. Heat **1 tablespoon oil** in a large skillet over medium-high. Add shrimp, **remaining ½ teaspoon garlic, scallion whites and light greens, olives, and a pinch each salt and pepper**. Cook, stirring frequently, until shrimp are curled and light pink, about 3 minutes.



2. Make dill pesto

In a small bowl, stir to combine **dill fronds, scallion dark greens, ½ teaspoon of the garlic, and 2 tablespoons oil**. Season to taste with **salt and pepper**.



5. Add spinach & pasta

Add **spinach** to skillet and cook, stirring, until wilted, about 1 minute. Stir in **dill pesto, ½ cup water, and broth concentrate**. Fold in **pasta**. Cook, stirring, until liquid is reduced by half, 1-2 minutes. Remove from heat. Add **half of the Parmesan** in large pinches to prevent clumping, stirring to combine. Season to taste with **salt and pepper**.



3. Cook pasta

Add **¾ of the pasta** (save rest for own use) to boiling water. Cook, stirring occasionally, until al dente, 10-12 minutes. Drain pasta and set aside for step 5.



6. Serve

Serve **pasta** topped with **remaining Parmesan**. Enjoy!