

# MARLEY SPOON



## Pasta Puttanesca with Shrimp

Red Pepper Flakes & Fresh Parsley



20-30min



2 Servings

Puttanesca, a flavorful tomato sauce from southern Italy, is traditionally 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, and a sprinkle of fresh parsley to top it off.



## What we send

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

## What you need

- kosher salt & ground pepper
- olive oil

## 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.

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. Cook shrimp

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 just curled, pink, and cooked through, 2-3 minutes. Transfer shrimp to a plate.



### 4. Simmer 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 **torn parsley leaves** and any **remaining crushed red pepper**, if desired. Enjoy!