MARLEY SPOON

Shrimp Fideos (Spanish Noodle Paella)

with Fennel Salad & Aioli

1h 2 Servings

Fideos is everything we love about paella and pasta combined in one spectacular dish. We toast the pasta for more flavor before it simmers in a tomatoey broth, then just throw in peas and shrimp and let it broil. Alongside is a quick and creamy garlic aioli and a crisp fennel salad dressed with fresh parsley.

What we send

- 6 oz spaghetti [5]
- 1 yellow onion
- 1 bulb fennel
- garlic
- ¼ oz smoked paprika
- 6 oz tomato paste
- 2 (¼ oz) hondashi [2]
- 2 oz mayonnaise [1,4]
- 10 oz pkg shrimp [3]
- 2½ oz peas
- ¼ oz fresh parsley

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)

Tools

- rimmed baking sheet
- medium ovenproof skillet
- microplane or grater

Allergens

Egg (1), Fish (2), Shellfish (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1220kcal, Fat 79g, Carbs 93g, Protein 38g

1. Toast pasta

Preheat oven to 400°F with racks in the top and center.

On a rimmed baking sheet, toss **spaghetti** with **2 teaspoons oil** until evenly coated. Bake on center oven rack until golden brown and toasty, stirring halfway through, 7–10 minutes. Let cool to room temperature, then break into roughly 2-inch pieces.

Switch oven to broil.

2. Prep ingredients

Meanwhile, finely chop **onion**. Finely chop **half of the fennel**. Thinly slice remaining fennel; place in a bowl of **ice water** and set aside. Finely chop **2 teaspoons garlic**.

In a medium ovenproof skillet, heat **¼ cup oil** over medium. Add **onions, chopped fennel**, and **a pinch of salt**. Cook, stirring occasionally, until completely softened, 8–10 minutes.

3. Cook pasta

Add **chopped garlic** and **2 teaspoons paprika**; cook until fragrant, about 1 minute. Add **¼ cup tomato paste**; cook, stirring frequently, until rust colored, 2–3 minutes. Add **toasted pasta, all of the hondashi**, and **3 cups water**; bring to a boil. Simmer over medium heat, stirring occasionally, until most of the liquid has been absorbed and pasta is just tender, 15–20 minutes.

4. Make aioli & prep shrimp

Meanwhile, in a small bowl, finely grated **1 teaspoon garlic**. Whisk in **mayonnaise** and **1 teaspoon water**. Slowly whisk in **2 tablespoons oil**; season with **salt** and **pepper**. Set aside.

Rinse **shrimp** and pat very dry; season with **salt** and **pepper**.

5. Broil pasta

Once **pasta** is tender, season to taste with **salt** and **pepper**. Stir in **peas**.

Broil on top oven rack until surface of pasta is dry with crisped, browned spots, 5–7 minutes (watch closely as broilers vary). Add **shrimp**, pressing into pasta, and broil until opaque and just cooked through, 2–3 minutes. Let rest for 5 minutes.

6. Finish & serve

Pick **parsley leaves** from stems; discard stems. Drain **sliced fennel**. In a medium bowl, toss to combine **fennel, parsley, 1 tablespoon oil**, and **1 teaspoon vinegar**; season with **salt** and **pepper**.

Scatter **some of the fennel salad** over **fideos**. Serve with **aioli** and remaining salad alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at marleyspoon.com **#marleyspoon**