

DINNERLY



Shrimp Scampi with Large Shrimp!

with Tomatoes & Spaghetti



20-30min



2 Servings

Holy shrimp, this scampi happening! Date night dinner with all the pizzazz in less than 30 minutes, plus it's simple, light, and VERY flavorful? Sometimes you CAN have it all. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 2 scallions
- 6 oz spaghetti ⁴
- 10 oz pkg shrimp ³
- 1 pkt seafood broth concentrate ^{1,3}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- butter ²

TOOLS

- large pot
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 630kcal, Fat 25g, Carbs 70g, Protein 35g



1. Prep ingredients

Bring a large pot of **salted water** to a boil over high.

Cut **tomatoes** into ½-inch pieces. Finely chop **2 teaspoons garlic**. Trim ends from **scallions** and thinly slice.



2. Cook pasta

Add **pasta** to pot with boiling **salted water**; cook, stirring often to prevent sticking, until al dente, 8–9 minutes. Reserve **¼ cup cooking water**, then drain pasta and return to pot off heat; toss with **1 teaspoon oil**. Set aside until step 5.



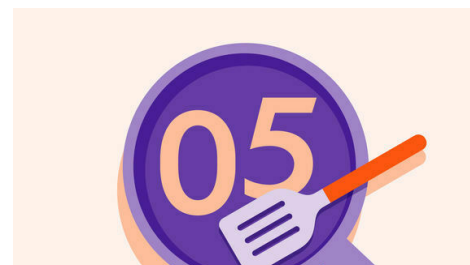
3. Cook shrimp

While **pasta** cooks, pat **shrimp** very dry (first thaw under cool running water, if necessary); season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add shrimp and cook, stirring occasionally, until pink and just cooked through, 2–3 minutes. Transfer to a plate; set aside until step 5.



4. Make sauce

Immediately add **tomatoes**, **chopped garlic**, and **1 tablespoon oil** to same skillet; season with **salt** and **pepper**. Cook, stirring, until tomatoes start to soften and release their juices, 1–2 minutes. Stir in **broth concentrate** and **reserved cooking water**; bring to a boil over high heat. Reduce heat to medium and simmer until sauce is slightly reduced, about 3 minutes.



5. Finish & serve

Return **shrimp** to skillet with **sauce** along with **1 tablespoon butter**; simmer just until heated through, about 1 minute.

Serve **shrimp scampi** over **pasta** with **scallions** and a **drizzle of oil** over top. Enjoy!



6. Just add vino!

Add a splash of dry white wine to the sauce in step 4, then pour yourself a glass for a pop of bright acidity to the meal.