



## Shrimp & Spinach Pasta

with Dill Pesto & Olives



20-30min



4 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! Cook, relax, and enjoy! ...

## What we send

- scallion
- garlic
- fresh dill
- baby spinach

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- colander
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Energy 810.0kcal, Fat 32.0g, Proteins 39.0g, Carbs 88.0g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **2 large garlic cloves** (1 tablespoon). Finely chop **dill fronds**, discarding stems. Trim ends from **scallions**, then finely chop scallion greens, and thinly slice scallion whites, keeping them separate. Coarsely chop **olives**, removing any pits, if necessary. Finely grate **Parmesan**.



### 4. Sauté shrimp & olives

Meanwhile, pat **shrimp** dry. While **pasta** cooks, heat **2 tablespoons oil** in a large skillet over medium-high. Add shrimp, **remaining garlic, scallion whites, olives, and a pinch each salt and pepper**. Cook, stirring frequently, until shrimp are curled and light pink, 3-4 minutes.



### 2. Make pesto

In a medium bowl, combine **dill, scallion greens, half of the garlic, ¼ cup oil, ½ teaspoon salt, and a few grinds pepper**.



### 5. Add spinach & pasta

Add **spinach** to skillet; cook until wilted, about 1 minute. Stir in **dill pesto, ¾ cup water, and shrimp broth concentrate**. Fold in **pasta**. Cook over medium-high heat, 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** to boiling water (save rest for own use). Cook until al dente, 10-12 minutes. Drain pasta.



### 6. Serve

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