



Pasta Puttanesca

with Shrimp



20-30min



4 Servings

Puttanesca, a flavorful tomato sauce from southern Italy, is 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 large skillet. We've added succulent US Gulf shrimp for a little something special. Cook, relax, and enjoy!

What we send

- garlic
- can cherry tomatoes

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- large pot
- 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

Calories 706.0kcal, Fat 17.9g, Proteins 35.3g, Carbs 96.8g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and thinly slice **4 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. Make sauce

Meanwhile, heat **2 tablespoons oil** in a very large skillet over medium-high. Pat **shrimp** dry. Add **garlic** and shrimp to skillet. Cook, turning once, until golden brown, about 2 minutes. Transfer shrimp to a plate.



4. Finish 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**. Enjoy!