

Creamy Pesto Shrimp & Pasta

with Tomatoes & Zucchini

🕒 20-30 MINS | 4 SERVINGS

In this dish, lumaca rigata pasta provides a perfect complement to the bright flavors and textures of sautéed shrimp and zucchini. It's all brought together by a creamy sauce of mascarpone cheese and our bright, verdant basil pesto.



MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



Ingredients



1 1/8 lbs
TAIL-ON SHRIMP*



3/4 lb
LUMACA RIGATA
PASTA



2 Tbsps
BUTTER



2 Tbsps
MASCARPONE
CHEESE



1/3 cup
BASIL PESTO



2
ZUCCHINI



1/2 lb
GRAPE
TOMATOES



1/4 cup
GRATED
PARMESAN
CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES

*peeled & deveined



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare the ingredients:

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**.
- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.



2 Cook the pasta:

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 5 to 7 minutes, or until al dente (still slightly firm to the bite).
- Turn off the heat. Reserving $\frac{1}{4}$ **cup of the pasta cooking water**, drain thoroughly and return to the pot.



3 Cook the zucchini:

- Meanwhile, in large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Transfer to a plate. Wipe out the pan.



4 Cook the shrimp & tomatoes:

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned shrimp** and **halved tomatoes**. Cook, stirring frequently, 3 to 4 minutes, or until the shrimp are slightly opaque.
- Add **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until the tomatoes are softened and the shrimp are opaque and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Finish the pasta & serve your dish:

- To the pot of **cooked pasta**, add the **cooked shrimp and tomatoes, cooked zucchini, butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the butter is melted and combined.
- Turn off the heat. Add the **mascarpone** and **pesto**; stir until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)* Calories: 640, Total Carbohydrates: 72g, Dietary Fiber: 5g, Added Sugar: 0g, Total Fat: 23g, Saturated Fat: 9g, Protein: 38g, Sodium: 1490mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron