

Calabrian Shrimp & Orzo

with Zucchini & Parmesan

2 SERVINGS

⌚ 15-25 MINS

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Ingredients



10 oz Tail-On Shrimp¹



1 Zucchini



2 Tbsps Crème
Fraîche



4 oz Orzo Pasta



1 Lemon



1 Tbsp Capers



2 cloves Garlic



1 ½ tps Calabrian
Chile Paste



¾ cup Grated
Parmesan Cheese



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¹. Peeled & deveined

1 Prepare the ingredients

- Fill a medium 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.
- Quarter and deseed the **lemon**.
- Peel and roughly chop **2 cloves of garlic**.
- Pat the **shrimp** dry with paper towels; remove the tails. Place in a bowl. Add the **chopped garlic**, **capers**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with $\frac{1}{2}$ **teaspoon of olive oil** and season with salt and pepper. Stir to coat.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, uncovered, 7 to 9 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



3 Cook the zucchini

- Meanwhile, in a large pan (nonstick, if you have one), heat $\frac{1}{2}$ **teaspoon of olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Using a spoon, move the zucchini to one side of the pan.



4 Cook the shrimp

- Add the **prepared shrimp** in an even layer to the other side of the pan. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Continue to cook, stirring frequently, 1 to 2 minutes, or until the shrimp are opaque and cooked through.
- Turn off the heat.



5 Finish & serve your dish

- To the pot of **cooked pasta**, add the **cooked shrimp and zucchini**, **crème fraîche**, and the **juice of 2 lemon wedges**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished shrimp and pasta** garnished with the **cheese**. Serve the **remaining lemon wedges** on the side. Enjoy!

