

Calabrian Shrimp & Orzo

with Zucchini & Parmesan

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



18 oz Tail-On Shrimp¹



2 cloves Garlic



¼ cup Grated Parmesan Cheese



½ lb Orzo Pasta



1 Lemon



¼ cup Mascarpone Cheese



2 Zucchini



1 Tbsp Calabrian Chile Paste



1 Tbsp Capers



Serve with Blue Apron wine that has this symbol
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¹. peeled & deveined

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.
- Quarter and deseed the **lemon**.
- Peel and roughly chop **2 cloves of garlic**.
- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Place in a large 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 **1 tablespoon of olive oil** and season with salt and pepper. Stir to combine.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water and 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 **1 tablespoon 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. Season with salt and pepper.
- Continue to cook, stirring frequently, 1 to 2 minutes, or until softened.
- Transfer to a plate.



4 Cook the shrimp

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **prepared shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Continue to cook, stirring frequently, 1 to 2 minutes, or until opaque and cooked through.
- Turn off the heat.



5 Finish & serve your dish

- To the pot of **cooked pasta**, add the **cooked zucchini, cooked shrimp, mascarpone, 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 **parmesan and remaining lemon wedges**. Enjoy!

