

Creamy Pesto Shrimp & Pasta

with Tomatoes & Zucchini

4 SERVINGS

⌚ 20-30 MINS



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Ingredients



18 oz Tail-On Shrimp¹



1/2 lb Grape Tomatoes



1/2 cup Cream



3/4 lb Lumaca Rigata Pasta



1 oz Butter



1/3 cup Basil Pesto



2 Zucchini



1/4 cup Grated Parmesan Cheese



1/4 tsp Crushed Red Pepper Flakes



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



"Alexa, find Blue Apron recipes."

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, cream, 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 **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!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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