

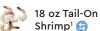
F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:









1/2 lb Orzo Pasta



2 Bell Peppers



1 Lemon



1 Tbsp Verjus Blanc



2 Zucchini



2 cloves Garlic



1 bunch Parsley



1 Tbsp Weeknight Hero Spice Blend²



Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- · Wash and dry the fresh produce.
- · Quarter the zucchini lengthwise, then cut crosswise into 1/2-inch pieces.
- · Cut off and discard the stems of the peppers. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and roughly chop 2 cloves of garlic.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.
- Roughly chop the parsley leaves and stems.

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 vegetables & finish the pasta

- Meanwhile, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the zucchini pieces in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the sliced peppers and chopped garlic; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



Step 3 continued:

- Add the verius (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off. Turn off the heat.
- Transfer to the pot of cooked pasta. Add half the butter and a drizzle of olive oil; stir to thoroughly combine. Taste, then season with salt and pepper if desired. Cover to keep warm.
- · Wipe out the pan.

4 Cook the tilapia & serve your dish

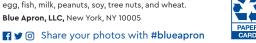
- Pat the **tilapia** dry with paper towels: season on both sides with salt, pepper, and the spice blend.
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned tilapia. Cook 3 to 4 minutes, or until browned (if the pan seems dry, add a drizzle of olive oil before flipping). Flip and $\,$ cook 2 to 3 minutes, or until lightly browned.
- Add the remaining butter, capers, and lemon juice (carefully, as the liquid may splatter). Cook, constantly spooning the sauce over the tilapia, 1 to 2 minutes, or until coated and cooked through.* Turn off the heat.
- Serve the cooked tilapia and sauce over the finished pasta. Garnish with the chopped parsley. Enjoy!

CUSTOMIZED STEP 4 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Place in a large bowl. Season with salt, pepper, and the **spice blend**. Stir to coat.
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the **seasoned shrimp** in an even layer and cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Add the remaining butter, capers, and lemon juice (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until coated, opaque, and cooked through. Turn off the heat.
- Serve the cooked shrimp and sauce over the finished pasta. Garnish with the chopped parsley. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for fish.



Produced in a facility that processes crustacean shellfish,