

# Calabrian Shrimp & Orzo

with Zucchini & Parmesan

2 OR 4 SERVINGS

⌚ 15-25 MINS

 **Blue Apron**  
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## Ingredients



10 oz Tail-On Shrimp<sup>1</sup>  
or 20 oz for 4 servings



2 cloves Garlic



1 ½ tsps Calabrian  
Chile Paste or  
1 Tbsp for 4 servings



4 oz Orzo Pasta or  
½ lb for 4 servings



1 Tbsp Capers or 2  
Tbsps for 4 servings



¼ cup Grated  
Parmesan Cheese



1 Zucchini or  
2 for 4 servings



1 Lemon



2 Tbsps Mascarpone  
Cheese or ¼ cup  
for 4 servings



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<sup>1</sup>. peeled & deveined

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a medium pot or a large pot if you're cooking 4 servings  $\frac{3}{4}$  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 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 **2 teaspoons of olive oil** or **1 tablespoon of olive oil** if you're cooking 4 servings 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 **2 teaspoons of olive oil** or **1 tablespoon of olive oil** if you're cooking 4 servings on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Transfer to a plate.
- Wipe out the pan.



## 4 Cook the shrimp

- Add the **prepared shrimp** in an even layer to the same pan (if the pan seems dry, add a drizzle of olive oil). 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. Add the **cooked zucchini** and stir to combine.



## 5 Finish & serve your dish

- To the pot of **cooked pasta**, add the **cooked shrimp and zucchini**, **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**. Serve the **remaining lemon wedges** on the side. Enjoy!

