

Calabrian Shrimp & Orzo

with Zucchini & Parmesan

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients



18 oz Tail-On Shrimp¹



2 Tbsps Capers



¼ cup Grated Parmesan Cheese



½ lb Orzo Pasta



2 cloves Garlic



¼ cup Mascarpone Cheese



2 Zucchini



1 Lemon



1 Tbsp Calabrian Chile Paste



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



11 - 13

PersonalPoints[™]
range per serving

Now your Points value is personalized to YOU! It could be between 11-13 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

To learn more about the (NEW!) WW PersonalPoints[™] program, visit www.ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

¹. peeled & deveined

COOK ALONG WITH



"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.
- 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 **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. Cover to keep warm.



3 Cook the zucchini

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle 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.
- Wipe out the pan.



4 Cook the shrimp

- In the same pan, heat a drizzle 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**. Serve the **remaining lemon wedges** on the side. Enjoy!

