

# Calabrian Shrimp & Orzo

with Zucchini & Parmesan

2 SERVINGS

⌚ 15-25 MINS

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## Ingredients



10 oz Tail-On Shrimp<sup>1</sup>



1 Tbsp Capers



¼ cup Grated  
Parmesan Cheese



4 oz Orzo Pasta



1 Zucchini



2 Tbsps Mascarpone  
Cheese



2 cloves Garlic



1 Lemon



1 ½ tps Calabrian  
Chile Paste



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



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a medium 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 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 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 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. Continue to cook, stirring occasionally, 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 shrimp, cooked 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!

