

# Star Command Shrimp & Orzo

with Vegetables & Almond Breadcrumbs

4 SERVINGS

⌚ 25-35 MINS

Disney · PIXAR  
**LIGHTYEAR**  
COLLECTION BY  **Blue Apron**



## Ingredients



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



½ cup Panko Breadcrumbs



2 cloves Garlic



4 Tbsps Crème Fraîche



¼ cup Sliced Roasted Almonds



½ lb Orzo Pasta



2 Zucchini



½ lb Grape Tomatoes



6 Tbsps Romesco Sauce<sup>2</sup>



1 Tbsp Smoky Spice Blend<sup>3</sup>

1. peeled & deveined 2. contains almonds 3. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder  
\*Ingredients may be replaced and quantities may vary.

## Infinitely delicious dishes

This out-of-this-world meal blends bold flavor with wholesome ingredients to celebrate Disney and Pixar's *Lightyear*. Scan this QR code to learn more about our collaboration—and check out *Lightyear* in theaters on June 17.

#letsblueapron #pixarlightyear



Learn more at  
DisneyCheck.com



PG PARENT STRONGLY CAUTIONED  
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"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.
- Roughly chop the **almonds**.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**.
- Peel and roughly chop **2 cloves of garlic**.



### 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.



### 3 Make the almond breadcrumbs

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **breadcrumbs** and **chopped almonds**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and toasted.
- Transfer to a plate.
- Wipe out the pan.



### 4 Cook the vegetables

- In the same pan, 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.
- Add the **halved tomatoes** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl and cover with foil to keep warm.
- Wipe out the pan.



### 5 Cook the shrimp

- Meanwhile, pat the **shrimp** dry with paper towels (remove the tails if desired).
- Place in a bowl; season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Stir to coat.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, without stirring, 2 to 3 minutes, or until slightly opaque. Cook, stirring frequently, 1 to 2 minutes, or until opaque and cooked through.
- Turn off the heat.



### 6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **crème fraîche** and **romesco sauce**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **cooked vegetables** and **cooked shrimp**. Garnish with the **almond breadcrumbs**. Enjoy!



STELLAR  
sneak peek



In Disney and Pixar's *Lightyear*, Buzz lives on the Gamma Quadrant of the distant planet of T'kani Prime.



#### This recipe was designed with kids in mind!

For a child's portion of this meal, Disney recommends serving  $\frac{1}{2}$  cup finished pasta,  $\frac{1}{2}$  cup cooked vegetables,  $\frac{2}{3}$  cup cooked shrimp (~6 to 7 shrimp), and 1  $\frac{1}{2}$  tablespoons almond breadcrumbs. Scan this QR code for more information about how this recipe meets Disney Nutrition Guidelines for a complete meal and learn more about the Disney Check at [DisneyCheck.com](https://disneycheck.com).

Disney recommended child portion



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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.

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