



Ingredients



18 oz Tail-On Shrimp¹



½ cup Panko Breadcrumbs



2 cloves Garlic



4 Tbsps Crème Fraîche



1/4 cup Sliced Roasted Almonds



1/2 lb Orzo Pasta



2 Zucchini



1/2 lb Grape Tomatoes



6 Tbsps Romesco Sauce²



1 Tbsp Smoky Spice Blend³

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



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot 34 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.



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

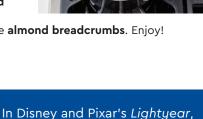
- Meanwhile, pat the shrimp dry with paper towels (remove the tails if desired).
- Place in a bowl: season with salt, pepper, and enough of the spice blend to coat (you may have extra). Stir to coat.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned shrimp. Cook, 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









Buzz lives on the Gamma Quadrant of the distant planet of T'kani Prime.



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your

account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

For a child's portion of this meal, Disney recommends serving 1/2 cup finished pasta, 1/2 cup cooked vegetables, 2/3 cup cooked shrimp (~6 to 7 shrimp), and 1 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.





Disney recommended child portion

