

# Bucatini & Shrimp

with Tomatoes, Zucchini & Parmesan

2 SERVINGS

🕒 20-30 MINS

 **Blue Apron**  
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## Ingredients



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



1 Zucchini



1 oz Salted Butter



½ lb Bucatini Pasta



2 cloves Garlic



¼ cup Grated  
Parmesan Cheese



4 oz Grape Tomatoes



2 Tbsps Mascarpone  
Cheese



1 ½ tsps Calabrian  
Chile Paste



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





"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.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**; place in a bowl and season with salt and pepper.
- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.



## 2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 6 to 8 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{2}$  cup of the **pasta cooking water**, drain thoroughly and return to the pot.



## 3 Cook the vegetables

- Meanwhile, in a medium 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.
- Add the **chopped garlic** and **halved tomatoes**. Season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.



## 4 Add the shrimp

- Add the **seasoned shrimp** to the pan. Cook, stirring occasionally, 2 to 3 minutes, or until slightly opaque.
- Turn off the heat.



## 5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables and shrimp, butter, mascarpone, half the reserved pasta cooking water, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the shrimp are opaque and cooked through and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat; taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan**. Enjoy!

