



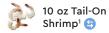


Ingredients*

Customized ingredients



SWAPPED FOR:





















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^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

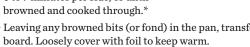
1) Prepare the ingredients

- Fill a large pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the zucchini; halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop 2 cloves of garlic.
- Roughly chop the capers.



2 Cook the chicken

- Pat the chicken dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- · Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- · Leaving any browned bits (or fond) in the pan, transfer to a cutting



CUSTOM STEP 2 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl. Cover with foil to keep warm.

3 Cook the pasta

- Meanwhile, add the pasta to the pot of boiling water. Cook, stirring occasionally, 8 to 10 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving 1/2 cup of the pasta cooking water, drain thoroughly and return to the pot.



4 Cook the zucchini

- · In the pan of reserved fond, heat a drizzle of olive oil on medium-high until hot.
- Add the sliced zucchini, Italian seasoning, and half the chopped garlic; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- · Transfer to a bowl.
- Wipe out the pan.



CUSTOMIZED STEP 4 If you chose Shrimp

Cook the zucchini as directed, but transfer to the bowl of cooked shrimp.

5 Make the garlic-caper topping

- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the chopped capers and remaining chopped garlic; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until softened.
- Turn off the heat.



Finish the pasta & serve your dish

• To the pot of cooked pasta, add the cooked zucchini, butter. crème fraîche, and half the reserved pasta cooking water. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until the butter is melted 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.
- Slice the cooked chicken crosswise.
- Serve the finished pasta topped with the sliced chicken and garlic-caper topping. Garnish with the cheese. Enjoy!

CUSTOMIZED STEP 6 If you chose Shrimp

- To the pot of cooked pasta, add the cooked zucchini and shrimp, butter, crème fraîche, and half the reserved pasta cooking water. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until the butter is melted 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 topped with the garlic-caper topping. Garnish with the cheese. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken. Produced in a facility that processes crustacean shellfish,



