

Seared Shrimp & Lemon-Caper Pasta

with Zucchini & Bell Pepper

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*



10 oz Tail-On Shrimp¹



2 cloves Garlic



1 oz Salted Butter



2/3 cup Fregola Sarda Pasta



1 Bell Pepper



1 Tbsp Capers



1 Zucchini



1 Lemon



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¹. peeled & deveined

*Ingredients may be replaced and quantities may vary.



"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.
- Quarter and deseed the **lemon**.
- Medium dice the **zucchini**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.



2 Cook & dress the pasta

- Place the **pasta** in a strainer and thoroughly rinse under water to remove any excess starch.
- Add to the pot of boiling water. Cook, uncovered, 7 to 8 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.
- Add the **butter**, **capers**, and the **juice of 2 lemon wedges**. Stir until combined and the butter is melted. Cover to keep warm.



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 **diced zucchini**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- Add the **sliced pepper** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to a plate. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.



4 Cook the shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired); season with salt and pepper.
- In the same pan, 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. Turn off the heat.



5 Finish the pasta & serve your dish

- Add the **cooked vegetables** to the pot of **dressed pasta**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked shrimp** over the **finished pasta**. Serve the **remaining lemon wedges** on the side. Enjoy!

