

Seared Shrimp & Lemon-Caper Sauce

with Orzo, Zucchini & Pepper

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients*



10 oz Tail-On Shrimp¹



2 cloves Garlic



1 Tbsp Capers



1 oz Salted Butter



1 Tbsp Weeknight Hero Spice Blend²



4 oz Orzo Pasta



1 Bell Pepper



1 Lemon



1 Tbsp Verjus Rouge



1 Zucchini



1 bunch Parsley



2 Tbsps Mascarpone Cheese



¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ peeled & deveined ² Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*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 the **zucchini** lengthwise, then cut crosswise into $\frac{1}{2}$ -inch pieces.
- Cut off and discard the stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Quarter and deseed the **lemon**.
- Roughly chop the **parsley** leaves and stems.



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 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 **zucchini pieces** and **sliced pepper** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the vegetables are slightly softened.
- Transfer to the pot of **cooked pasta** and stir to combine. Cover to keep warm.
- Wipe out the pan.



4 Cook the shrimp & sauce

- 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). Toss to coat.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned shrimp**. Cook, stirring occasionally, 3 to 4 minutes, or until slightly opaque.
- Add the **butter**, **capers**, **verjus** (carefully, as the liquid may splatter), the **juice of 2 lemon wedges**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until the shrimp are coated, opaque, and cooked through.
- Turn off the heat.



5 Finish the pasta & serve your dish

- To the pot of **cooked pasta and vegetables**, add the **mascarpone** and the **juice of the remaining lemon wedges**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **cooked shrimp and sauce**. Garnish with the **chopped parsley**. Enjoy!

