

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



1/4 tsp Crushed Red Pepper Flakes



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Prepare the ingredients

- Fill a medium pot 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 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

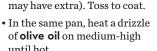
- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the zucchini pieces and sliced pepper in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.



- 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.





- 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!

