

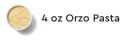
Ingredients*

Customized ingredients



SWAPPED FOR:

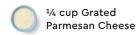






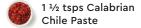


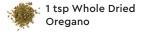














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^{1.} peeled & deveined

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



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot 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.
- · Roughly chop the capers.
- Quarter and deseed the lemon.



- Add the pasta to the pot of boiling water and cook, uncovered, 8 to 10 minutes, or until tender. Turn off the heat.
- · Drain thoroughly and return to the pot. Cover to keep warm.





3 Cook the zucchini

- 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 half the chopped garlic 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, stirring frequently, 2 to 3 minutes, or until thoroughly combined and the zucchini is softened.
- Transfer to a plate; cover with foil to keep warm.
- Rinse and wipe out the pan.

4 Cook the chicken

- Pat the chicken dry with paper towels; season on both sides with salt, pepper, and the oregano.
- In the same pan, 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 board.



CUSTOMIZED STEP 4 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired); place in a bowl. Season with salt, pepper, and the oregano. 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, 4 to 5 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

Make the garlic-caper topping

- In the pan of reserved fond, heat a drizzle of olive oil on medium-high until hot.
- Add the chopped capers and remaining chopped garlic. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Turn off the heat. Carefully stir in the juice of 2 lemon wedges.



6 Finish the pasta & serve your dish

- To the pot of cooked pasta, add the cooked zucchini, cream, and the juice of the remaining lemon wedges. Stir to combine. Taste, then season with salt and pepper if desired.
- Slice the cooked chicken crosswise.
- Serve the sliced chicken over the finished pasta. Top the chicken with the garlic-caper topping. Garnish with the cheese. Enjoy!



CUSTOMIZED STEP 6 If you chose Shrimp

- Finish the pasta as directed in Step 6.
- Serve the **cooked shrimp** over the **finished pasta**. Top the shrimp 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,





