

Calabrian Shrimp & Orzo

with Tomatoes & Parmesan

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients*



10 oz Tail-On Shrimp¹



4 oz Orzo Pasta



2 cloves Garlic



1 Tbsp Capers



4 oz Grape Tomatoes



1 Lemon



2 Tbsps Crème Fraîche



¾ cup Grated Parmesan Cheese



1 ½ tsps Calabrian Chile Paste

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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.
- Halve the **tomatoes**.
- Quarter and deseed the **lemon**.
- Peel and roughly chop **2 cloves of garlic**.
- Pat the **shrimp** dry with paper towels (remove the tails if desired). Place in a large bowl. Add the **chopped garlic, capers, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with **olive oil** and season with salt and pepper. Stir to combine.



2 Cook the pasta

- 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.



3 Cook the shrimp & tomatoes

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **prepared shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **halved tomatoes**. Cook, stirring frequently, 1 to 2 minutes, or until the shrimp are opaque and cooked through.
- Turn off the heat.



4 Finish & serve your dish

- To the pot of **cooked pasta**, add the **cooked shrimp and tomatoes, crème fraîche, and the juice of 2 lemon wedges**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished shrimp and pasta** garnished with the **cheese**. Serve the **remaining lemon wedges** on the side. Enjoy!

