



Shrimp Scampi Pasta

with Roasted Zucchini



20-30min



2 Servings

For us, shrimp scampi is a classic that will never get old—it's hard to beat the flavors of fresh garlic, parsley, and lemon, especially when succulent shrimp are added to the mix. As with most seafood, shrimp cooks super quickly in a hot pan, so they'll cook fairly quickly! Zucchini is simply roasted and tossed with lemon zest for a bright and hearty accompaniment. Cook, relax, and enjoy!

What we send

- garlic
- lemon
- fresh parsley
- zucchini

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil

Tools

- colander
- large pot
- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 874.0kcal, Fat 39.9g, Proteins 36.8g, Carbs 92.3g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Bring a large pot of **salted water** to a boil. Finely grate **lemon zest**, then squeeze **2 tablespoons juice** into a separate bowl. Peel and finely chop **4 large garlic cloves**. Pick and roughly chop **parsley leaves**. Trim stem ends from **zucchini** and cut lengthwise into quarters.



4. Cook shrimp

Meanwhile, heat **2 tablespoons oil** in a large skillet over medium-high. Pat **shrimp** dry, then season all over with **¼ teaspoon salt** and **a few grinds pepper**. When **oil** is hot, add **shrimp** and cook, stirring, until opaque and just cooked through, 1-2 minutes. Transfer with a slotted spoon to a large bowl, leaving **oil** in the skillet.



2. Roast zucchini

On a rimmed baking sheet, toss **zucchini** with **1 tablespoon oil**; season with **¼ teaspoon salt** and **several grinds of pepper**. Roast zucchini, shaking sheet halfway through, until tender and well-browned, 15-20 minutes. Immediately toss with **half of the lemon zest**.



5. Make lemon-butter sauce

Add **garlic** to same skillet and cook until fragrant, about 1 minute. Add **2 tablespoons butter** and stir until melted. Remove skillet from heat, stir in **lemon juice**, **remaining lemon zest**, and **½ teaspoon each salt and pepper**. Transfer sauce to bowl with **shrimp**.



3. Cook spaghetti

Add **spaghetti** to boiling water and cook until al dente, 10-12 minutes. Reserve **½ cup pasta water**, then drain spaghetti.



6. Finish & serve

Add **spaghetti** to bowl with shrimp along with **half of the chopped parsley**; toss well to combine, adding **a few tablespoons of reserved pasta water** if necessary to loosen sauce. Season to taste with **salt** and **pepper** and garnish with **remaining parsley**. Serve with **zucchini** alongside. Enjoy!