



## Lemon & Herb Pan Seared Shrimp

with Broccoli & Casarecce



20-30min



2 Servings

Casarecce is a short, tightly rolled pasta shape originating from Sicily. Because of its deep central groove, this pasta is perfect for holding onto delicate butter, oil, or broth based sauces.

## What we send

- vegetable broth concentrate
- broccoli
- lemon
- garlic
- fresh parsley

## What you need

- butter<sup>7</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- colander
- medium skillet

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 860.0kcal, Fat 31.0g, Proteins 43.0g, Carbs 103.0g



### 1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook until very al dente, 9-10 minutes. Reserve **1 cup pasta cooking water**, then drain pasta and set aside until step 5.



### 4. Cook shrimp

Pat **shrimp** dry. Heat **1 tablespoon oil** in same skillet over medium-high. Add shrimp and cook until pink and cooked through, stirring occasionally, 2-3 minutes. Transfer to a plate and set aside until step 6.



### 2. Prep ingredients

Meanwhile, peel and finely chop **1½ teaspoons garlic**. Into a small bowl, finely grate **1 teaspoon lemon zest**, then squeeze **1 tablespoon juice**. Finely grate **Parmesan**. Trim ends from **broccoli**, then cut into 1-inch florets. Pick **parsley leaves** from stems; coarsely chop leaves, discarding stems



### 5. Make lemon-herb sauce

Heat **2 tablespoons butter** in same skillet over medium-high. Add **remaining garlic**; cook until fragrant, 30 seconds. Add **broth concentrate, lemon zest and juice, ¾ cup of the reserved pasta water**, and **a few grinds pepper**; bring to a boil. Add **pasta**; cook, stirring, until sauce thickens slightly, 2-3 minutes. Add more water, 1 tablespoon at a time, if too dry.



### 3. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli, ¼ teaspoon salt**, and **a few grinds pepper**; cook until browned in spots, about 2 minutes. Add **¾ teaspoon of the garlic** and **¼ cup water**; cook until water is evaporated and broccoli is tender, about 2 minutes. Transfer to a bowl. Stir in **3 tablespoons of the Parmesan**. Cover to keep warm.



### 6. Finish & serve

Add **shrimp** back to skillet with **pasta**, stirring to combine, and cook until warmed through, about 1 minute. Stir in **half of the parsley**. Season to taste with **salt** and **pepper**. Spoon onto plates and top with **remaining parsley**. Serve **pasta** with **broccoli** alongside and with **remaining Parmesan** on the side. Enjoy!