



Lemon & Herb Pan Seared Shrimp

with Broccoli & Casarecce



20-30min



4 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

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

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil

Tools

- colander
- large pot
- large 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 430.0kcal, Fat 16.0g, Proteins 22.0g, Carbs 51.0g



1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook until very al dente, 9–10 minutes. Reserve **2 cups 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, about 3 minutes. Transfer to a plate. Set aside until step 6.



2. Prep ingredients

Meanwhile, peel and finely chop **3 teaspoons garlic**. Into a small bowl, finely grate **2 teaspoons lemon zest**, then squeeze **2 tablespoons 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 **3 tablespoons butter** in same skillet over medium-high. Add **remaining garlic**; cook until fragrant, 30 seconds. Add **all of the broth concentrate, lemon zest and juice, 1½ cups of 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 **1½ tablespoons oil** in a large skillet over medium-high. Add **broccoli, ½ teaspoon salt**, and **a few grinds pepper**; cook until browned in spots, about 2 minutes. Add **1½ teaspoons 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 **¼ cup 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!