



Lemon & Herb Pan-Seared Wild Shrimp

with Broccoli & Pasta



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, wild-caught shrimp are added to the mix. As with most seafood, shrimp cooks super quickly in a hot pan, so this recipe comes together in a breeze. We roast broccoli and toss it with nutty Parmesan for a crisp and hearty side.

What we send

- 6 oz gemelli ²
- 1 lemon
- ½ lb broccoli
- ¼ oz fresh parsley
- ¾ oz Parmesan ¹
- 10 oz pkg wild caught shrimp ³
- 1 pkt vegetable broth concentrate
- garlic

What you need

- kosher salt & ground pepper
- olive oil
- butter ¹

Tools

- medium pot
- microplane or grater
- medium skillet

Allergens

Milk (1), Wheat (2), Shellfish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 33g, Carbs 71g, Protein 46g



1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally, until just barely al dente, 9-10 minutes.

Reserve **1 cup cooking water**, then drain pasta and set aside until step 5.



2. Prep ingredients

Meanwhile, finely chop **1½ teaspoons garlic**. Finely grate **1 teaspoon lemon zest** and squeeze **1 tablespoon juice** into a small bowl.

Cut **broccoli** into 1-inch florets, if necessary. Pick and coarsely chop **parsley leaves**, discarding stems.

Finely grate **Parmesan**.



3. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and season with **salt** and **pepper**; cook, stirring, until browned in spots, about 2 minutes. Add **¼ cup water** and **¾ teaspoon of the chopped garlic**. 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.



4. Cook shrimp

Rinse **shrimp**, then pat dry.

Heat **1 tablespoon oil** in same skillet over medium-high. Add shrimp and cook, stirring occasionally, until pink and cooked through, 2-3 minutes.

Transfer to a plate and set aside until step 6.



5. Make lemon-herb sauce

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



6. Finish & serve

Return **shrimp** to skillet with **pasta**, stirring to combine; cook over medium-high until warmed through, about 1 minute. Stir in **half of the parsley**. Season to taste with **salt** and **pepper**. Spoon **pasta and shrimp** onto plates and top with **remaining parsley**; serve **broccoli** alongside, and pass **remaining Parmesan** at the table, for sprinkling. Enjoy!