

DINNERLY



Shrimp Piccata Spaghetti with Lemon, Capers & Parm

 ca. 20min  2 Servings

Think of this dish as shrimp scampi meets shrimp piccata. Both saucy, zesty, and silky. When combined, you get a dish so good you'll be dreaming about it for days, maybe even weeks. Don't blame us if you end up shrimp-obsessed! We've got you covered!

WHAT WE SEND

- 6 oz spaghetti ¹
- ¾ oz Parmesan ⁷
- ¼ oz fresh parsley
- 1 lemon
- ½ lb pkg shrimp ^{2,17}
- 1 oz capers ¹²

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- butter ⁷

TOOLS

- large saucepan
- microplane or grater
- medium nonstick skillet

COOKING TIP

Use shrimp immediately or freeze.

ALLERGENS

Wheat (1), Shellfish (2), Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 24g, Carbs 65g, Protein 34g



1. Boil pasta

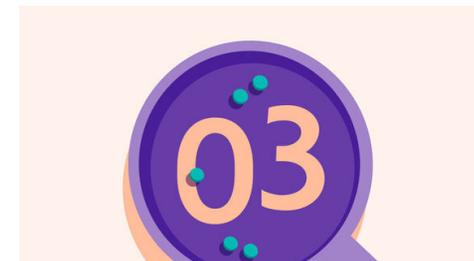
Bring a large saucepan of **salted water** to a boil. Add **pasta** and cook, stirring occasionally to prevent sticking, until al dente, 8–9 minutes. Reserve **½ cup cooking water**; drain pasta and set aside until step 5.



2. Prep ingredients

Meanwhile, finely grate **Parmesan**. Coarsely chop **parsley**. Finely chop **2 teaspoons garlic**.

Grate **½ teaspoon lemon zest** and squeeze **2 teaspoons juice** into a small bowl.



3. Cook shrimp

Pat **shrimp** very dry (first thaw under cool running water, if necessary); season all over with **salt** and **pepper**.

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



4. Build sauce

To skillet with **shrimp**, add **chopped garlic** and **2 tablespoons butter** over medium heat. Cook, stirring, until butter is melted and garlic is fragrant. Add **lemon zest and juice, capers, half of the Parmesan**, and **½ cup of the reserved cooking water**. Cook, stirring, until Parmesan is melted and sauce is fully combined.



5. Finish & serve

Add **pasta** to same skillet and toss to coat. Season to taste with **salt** and **pepper**. If **sauce** is too thick, thin with **remaining reserved cooking water**.

Serve **shrimp piccata spaghetti** with **remaining Parmesan** and **parsley** sprinkled over top. Enjoy!



6. Eat your greens!

Add some spinach or peas along with the pasta in step 5.