

DINNERLY



Shrimp Piccata Linguine 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 linguine ¹
- ¾ oz Parmesan ⁷
- ¼ oz fresh parsley
- 1 lemon
- ½ lb pkg shrimp ^{2,17}
- 1 oz capers ¹⁷

WHAT YOU NEED

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

TOOLS

- large saucepan
- microplane or grater
- medium nonstick skillet

ALLERGENS

Wheat (1), Shellfish (2), Milk (7), 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 66g, 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

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; 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 linguine** 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.