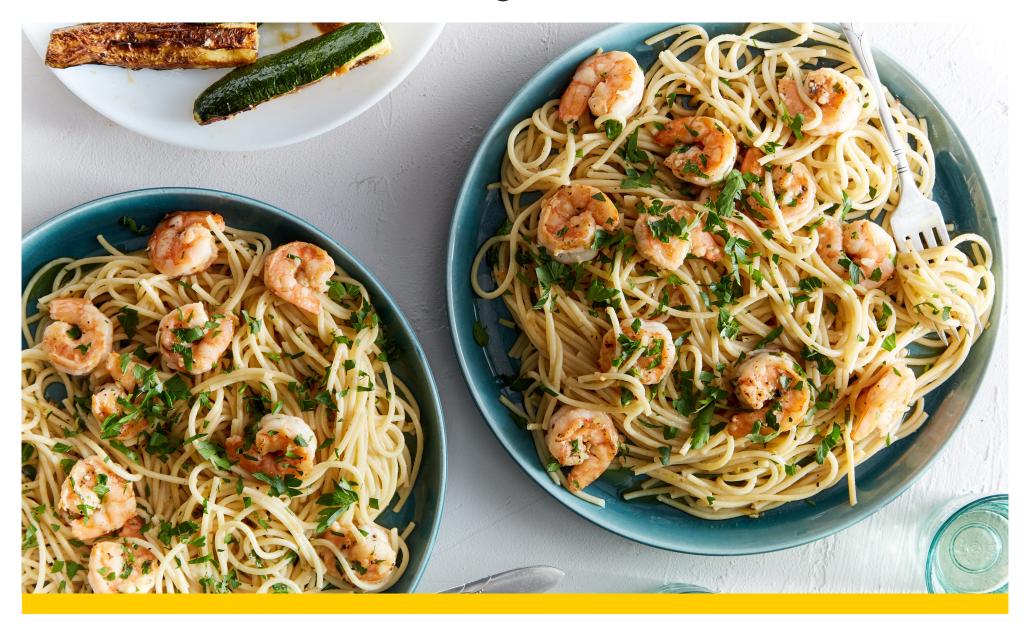
# MARLEY SPOON



## **Shrimp Scampi Pasta**

with Roasted Zucchini





Shrimp scampi is an undying classic-it's hard to beat the flavors of fresh garlic, parsley, and lemon, especially when succulent shrimp are added to the mix. Like most seafood, shrimp cook quickly in a hot skillet, so keep an eye on them: as soon as they turn pink and opaque they're ready. Zucchini is simply roasted and tossed with lemon zest for a bright and hearty accompaniment.

#### What we send

- 1 lemon
- garlic (use 2 large cloves)
- ½ oz fresh parsley
- 1 zucchini
- ½ lb spaghetti 1
- 10 oz pkg wild US Gulf shrimp <sup>2</sup>

## What you need

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

#### **Tools**

- large pot
- microplane or grater
- rimmed baking sheet
- colander
- large skillet

### **Allergens**

Wheat (1), Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 870kcal, Fat 40q, Carbs 92q, Protein 37q



## 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Bring a large pot of salted water to a boil. Finely grate ½ teaspoon lemon **zest**, then separately squeeze 11/2 tablespoons juice into a small bowl. Peel and finely chop 2 large garlic cloves. Pick and roughly chop parsley leaves, discarding stems. Trim and discard stem ends from **zucchini**, then cut lengthwise into quarters.



2. Roast zucchini

On a rimmed baking sheet, toss zucchini with 1 tablespoon oil; season with 1/4 teaspoon salt and several grinds of pepper. Roast zucchini on center oven rack, shaking sheet halfway through, until tender and well-browned, 15-20 minutes. Immediately toss with half of the lemon zest



Add spaghetti to boiling water and cook, stirring occasionally, until al dente, 10-12 minutes. Reserve 1/2 cup pasta water, then drain spaghetti.



4. Cook shrimp

Meanwhile, heat 2 tablespoons oil in a large skillet over medium-high. Pat shrimp dry, then season all over with 1/4 teaspoon salt and a few grinds pepper. When oil is hot, add shrimp and cook, stirring, until opaque and just cooked through, 1-2 minutes. Transfer with a slotted spoon to a large bowl, leaving oil in the skillet.



5. Make lemon-butter sauce

Add garlic to same skillet and cook, stirring, until fragrant, about 1 minute. Add 2 tablespoons butter and stir until melted. Remove skillet from heat, stir in lemon juice, remaining lemon zest, and ½ teaspoon each salt and pepper. Transfer **sauce** to bowl with **shrimp**.



6. Finish & serve

Add **spaghetti** to bowl with shrimp along with half of the chopped parsley; toss well to combine, adding a few tablespoons of reserved pasta water, if necessary, to loosen sauce. Season to taste with **salt** and **pepper**. Garnish shrimp scampi pasta with remaining parsley and serve with roasted zucchini alongside. Enjoy!