



## Shrimp Scampi Pasta

with Roasted Zucchini



20-30min



2 Servings

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 <sup>1</sup>
- 10 oz pkg wild US Gulf shrimp <sup>2</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

## 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 40g, Carbs 92g, Protein 37g



### 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 **1½ 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 **¼ 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**.



### 3. Cook spaghetti

Add **spaghetti** to boiling water and cook, stirring occasionally, until al dente, 10-12 minutes. Reserve **½ 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 **¼ 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!