

DINNERLY



Shrimp Scampi with Spaghetti & Broccoli



20-30min



2 Servings

This dreamy dish is the seaside vacay we wish we were on right now, but served up on a plate. It's elegant. It's decadent. It's cheesy. It's bright with pops of lemon. It's got sweet shrimp. All wound up in al dente spaghetti. We've got you covered!

WHAT WE SEND

- 1 lemon
- ¼ oz granulated garlic
- ½ lb broccoli
- 10 oz pkg shrimp ²
- 6 oz spaghetti ³
- ¾ oz Parmesan ¹

WHAT YOU NEED

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

TOOLS

- large pot
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 27g, Carbs 74g, Protein 37g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely grate ½ **teaspoon lemon zest** and squeeze **1 tablespoon juice** into a small bowl; add a **pinch of granulated garlic** and set aside until step 4. Cut any remaining lemon into wedges.

Cut **broccoli** into 1-inch florets, if necessary. Finely grate **Parmesan**, if necessary. Rinse **shrimp** and pat very dry.



2. Cook pasta

Add **pasta** to pot with boiling **salted water**, stirring to prevent sticking, until al dente, about 8 minutes. Reserve **1 cup cooking water**, then drain pasta.



3. Sauté broccoli

While **pasta** cooks, heat **2 teaspoons oil** in a medium skillet over medium-high. Add **broccoli** and **3 tablespoons water**. Cover and cook until tender, about 3 minutes. Transfer broccoli to a plate. Wipe out skillet.



4. Sauté shrimp

Melt **1 tablespoon butter** in same skillet over medium-high. Add **shrimp** and cook, stirring, until pink and cooked through, about 2 minutes. Transfer to plate with **broccoli**.

Melt **2 tablespoons butter** in same skillet, then add **lemon zest and juice** and **reserved cooking water**; bring to a boil.



5. Finish & serve

Reduce heat to medium. Add **broccoli**, **shrimp**, and **pasta** to skillet, tossing to coat in **sauce**; cook until heated through, about 1 minute (sauce will be brothly).

Serve **shrimp scampi** topped with **some of the grated Parmesan**. Serve **remaining Parmesan** on the side, with **any lemon wedges** for squeezing over top. Enjoy!



6. Take it to the next level

We love to drink wine. And, to put it in our food too! Add a splash of white wine to the pan sauce along with the lemon juice and zest in step 4. It'll really amp up the coastal Italian vibes. Even better, sop up any leftover sauce with some crusty bread.