

FYOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an a icon) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:





















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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the zucchini.
- · Cut off and discard the stem of the pepper. Halve lengthwise; remove the ribs and seeds, then thinly slice.



- Peel and roughly chop 2 cloves of garlic.
- Roughly chop the capers.
- Quarter and deseed the lemon.

2 Cook the pasta

- Add the pasta to the pot of boiling water. Cook, uncovered, 7 to 9 minutes, or until tender. Turn off the heat.
- · Drain thoroughly and return to the pot.



3 Cook the vegetables

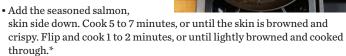
- Meanwhile, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the diced zucchini; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.



- Add the sliced pepper and chopped garlic; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to a plate. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- · Wipe out the pan.

4 Cook the salmon

- Pat the salmon dry with paper towels; season only on the skinless side with salt, pepper, and enough of the spice blend to coat (you may have extra).
- In the same pan, heat 2 teaspoons of olive oil onmedium-high until hot.



· Leaving any browned bits (or fond) in the pan, transfer to a plate.

CUSTOMIZED STEP 4 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Place in a large bowl. Season with salt, pepper, and enough of the spice blend to coat (you may have extra). Stir to coat.
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until the shrimp are opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

Make the sauce

• To the pan of reserved fond, add the butter, chopped capers, and the juice of 2 lemon wedges. Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until thoroughly combined and the butter is melted.



• Turn off the heat.

Finish & serve your dish

- To the pot of cooked pasta, add the cooked vegetables and sauce; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the finished pasta with the cooked salmon. Serve the remaining lemon wedges on the side. Enjoy!





CUSTOMIZED STEP 6 If you chose Shrimp

- Finish and serve your dish as directed with the cooked shrimp (instead of salmon).

*The USDA recommends a minimum safe cooking temperature of 145°F for fish.







Food safety handling information: blog.blueapron.com/foodsafety

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your

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