

# Pesto Shrimp & Orzo

with Zucchini & Tomatoes

4 SERVINGS

15-25 MINS



 **Blue Apron**  
blueapron.com



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


## Ingredients

Customized ingredients


 18 oz Tail-On Shrimp<sup>1</sup> 

SWAPPED FOR:

 18 oz Chopped Chicken Breast 

 ½ lb Grape Tomatoes

 ⅓ cup Basil Pesto

 ½ lb Orzo Pasta

 1 Tbsp Capers


 ¼ cup Grated Parmesan Cheese

 ¼ tsp Crushed Red Pepper Flakes

 2 Zucchini

 1 oz Sweet Drop Peppers

 4 Tbsps Crème Fraîche

 1 Tbsp Weeknight Hero Spice Blend<sup>2</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1</sup> peeled & deveined   <sup>2</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**. Place in a large bowl; season with salt and pepper.
- Pat the **shrimp** dry with paper towels; remove the tails. Place in a separate large bowl. Add **2 teaspoons of olive oil** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the shrimp to be. Season with salt, pepper, and **half the spice blend** (you will have extra); toss to coat.



## ↔ CUSTOMIZED STEP 1 If you chose Chicken

- Prepare the ingredients as directed in Step 1.
- Pat the **chicken** dry with paper towels. Place in a separate large bowl. Add **2 teaspoons of olive oil** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the chicken to be. Season with salt, pepper, and **half the spice blend** (you will have extra); toss to coat.

## 2 Cook the pasta

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



## 3 Cook the zucchini

- Meanwhile, in a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned. Season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Transfer to the bowl of **seasoned tomatoes**. Wipe out the pan.



## 4 Cook the shrimp

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Continue to cook, stirring frequently, 1 to 2 minutes, or until opaque and cooked through.
- Transfer to the bowl of **cooked zucchini and tomatoes**.



## ↔ CUSTOMIZED STEP 4 If you chose Chicken

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Transfer to the bowl of **cooked zucchini and tomatoes**.

## 5 Finish & serve your dish

- To the bowl of **cooked shrimp, zucchini, and tomatoes**, add the **cooked pasta, pesto, capers, peppers, mascarpone, and 2 teaspoons of olive oil**. Season with salt and pepper. Stir to thoroughly combine.
- Serve the **finished pasta** garnished with the **parmesan**. Enjoy!



## ↔ CUSTOMIZED STEP 5 If you chose Chicken

- Finish and serve your dish as directed, using the bowl of **cooked chicken, zucchini, and tomatoes** (instead of shrimp).

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

