



SHRIMP SPAGHETTI WITH A KICK

with Garlic Herb Butter & Zucchini

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Spaghetti
Contains: Wheat



1 | 2
Zucchini



1 | 2
Chili Pepper



10 oz | 20 oz
Shrimp
Contains: Shellfish



2 TBSP | 4 TBSP
Garlic Herb
Butter
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

GARLIC HERB BUTTER

Aromatic garlic and a garden's worth of herbs are blended into butter for rich, luxuriant flavor.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 730



SOME LIKE IT HOT

Don't let its size fool you: Our little chili pepper packs a punch! Use as much or as little as you like in steps 3 and 6, being sure to taste as you go. You're the chef, after all.

BUST OUT

- Large pot
- Paper towels
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Olive oil (5 tsp | 5 tsp)

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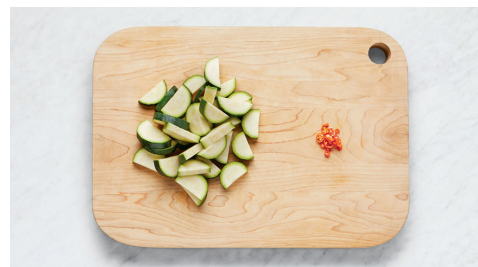
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1 COOK PASTA

- Bring a large pot of **salted water** to a boil. Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.



2 PREP

- Meanwhile, **wash and dry produce**.
- Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons. Thinly slice **chili**.
- Rinse **shrimp*** under cold water, then pat dry with paper towels.



3 SAUTE ZUCCHINI

- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **zucchini** and as much **chili** as you like; cook, stirring occasionally, until zucchini is lightly browned, 2-3 minutes.



4 COOK SHRIMP

- Push **zucchini mixture** to one side of pan; add a **large drizzle of olive oil** to empty side.
- Add **shrimp** and cook, stirring occasionally, until opaque and cooked through, 3-4 minutes.



5 TOSS PASTA

- Add drained **spaghetti**, **garlic herb butter**, **half the Parmesan (save the rest for serving)**, and **¼ cup reserved pasta cooking water (½ cup for 4 servings)** to pan with **shrimp mixture**. Season generously with **salt and pepper**.
- Toss until everything is thoroughly combined. **TIP: If needed, stir in more reserved cooking water a splash at a time until pasta is thoroughly coated in sauce.**



6 SERVE

- Divide **pasta** between bowls. Top with **remaining Parmesan** and a **drizzle of olive oil**. Garnish with any **remaining chili** to taste and serve.

*Shrimp are fully cooked when internal temperature reaches 145°.