



20-MIN MEAL

SHRIMP LINGUINE WITH A KICK

with Garlic Herb Butter and Zucchini



HELLO

GARLIC HERB BUTTER

Aromatics, dairy richness, and a garden's worth of herbs team up to create instant flavor.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 700



Linguine Pasta
(Contains: Wheat)



Thai Chili



Garlic Herb Butter
(Contains: Milk)



Zucchini



Shrimp
(Contains: Shellfish)



Parmesan Cheese
(Contains: Milk)

START STRONG

Thoroughly wash your hands, cutting board, and knife after handling the chili to avoid getting heat anywhere you don't want it.

BUST OUT

- Large pot
- Strainer
- Paper towel
- Large pan
- Olive oil (5 tsp | 10 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Linguine Pasta 6 oz | 12 oz
- Zucchini 1 | 2
- Thai Chili  1 | 2
- Shrimp 10 oz | 20 oz
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)







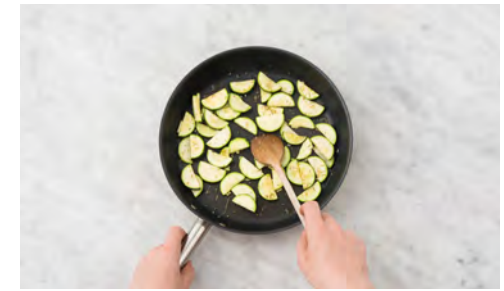
1 COOK PASTA

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Once boiling, add **linguine** and cook, stirring occasionally, until al dente, 10-12 minutes. Carefully scoop out and reserve **½ cup pasta cooking water**, then drain.



2 PREP

Meanwhile, halve **zucchini** lengthwise, then slice into ¼-inch-thick half-moons. Thinly slice half the **chili** (if you like it spicy, feel free to use all). Rinse **shrimp**, then pat dry with a paper towel, removing as much moisture as you can.



3 COOK ZUCCHINI

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **zucchini** and **chili** and cook, tossing occasionally, until zucchini is lightly browned, about 2 minutes.



4 COOK SHRIMP

Push **zucchini** to one side of pan and add another large drizzle of **olive oil** to center. Add **shrimp** and cook, tossing occasionally, until pink and just cooked through, 3-4 minutes.



5 TOSS PASTA

Add **linguine**, **garlic herb butter**, half the **Parmesan**, and **¼ cup pasta cooking water** to pan. Season with plenty of **salt** and **pepper**. Toss until combined and coated in a loose sauce. **TIP:** Add remaining ¼ cup pasta cooking water, as needed, if mixture seems dry.



6 FINISH AND SERVE

Divide **pasta** between bowls. Sprinkle with remaining **Parmesan** and a drizzle of **olive oil**. **TIP:** Garnish with additional chili (to taste) for extra heat.

ALL-STAR!

Speedy, simple, and succulent—what more could you ask for?

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