



## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



1 | 2  
Chili Pepper



2 TBSP | 4 TBSP  
Garlic Herb Butter  
Contains: Milk



1 | 2  
Zucchini



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk

## HELLO

### GARLIC HERB BUTTER

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

# SHRIMP SPAGHETTI WITH A KICK

with Garlic Herb Butter & Zucchini



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





## SPICE OF LIFE

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

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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

- While pasta cooks, **wash and dry all produce**.
- Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons. Thinly slice half the **chili**. **TIP: If you like things spicy, feel free to slice whole chili.**
- Rinse **shrimp\***, then pat very dry with paper towels.



### 3 COOK ZUCCHINI

- Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **zucchini** and as much **sliced 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 and 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 coated in sauce.**



### 6 SERVE

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

\* Shrimp is fully cooked when internal temperature reaches 145°.