



# Roasted Shrimp and Zucchini Linguine with a Dill Cream Sauce

20-min



Shrimp



Zucchini



Green Peas



Onion, chopped



Linguine



Dill



Vegetable Broth Concentrate



Dijon Mustard



Sour Cream



Garlic

HELLO SHRIMP

All of our shrimp is sourced sustainably to help preserve the health of our oceans

## Start here

- Before starting, preheat your broiler to high.
- In a large pot, add 10 cups warm water and 2 tsp salt (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.

## Bust Out

Baking sheet, measuring spoons, strainer, measuring cups, whisk, large pot, large non-stick pan, paper towels, garlic press

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Zucchini	200 g	400 g
Green Peas	56 g	113 g
Onion, chopped	56 g	113 g
Linguine	170 g	340 g
Dill	7 g	14 g
Vegetable Broth Concentrate	1	2
Dijon Mustard	1 ½ tsp	3 tsp
Sour Cream	9 tbsp	18 tbsp
Garlic	12 g	24 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!



### Cook linguine

Add **linguine** and **peas** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. When **pasta** is tender, reserve **½ cup pasta water** (dbl for 4 ppl), then drain **pasta** and **peas** and return to the same pot.



### Make sauce

While the **shrimp** broils, heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl) and stir to melt, 1 min. Add the **onions** and **garlic**. Cook, stirring occasionally, until softened, 3-4 min. Whisk in the **reserved pasta water**, **mustard** and **broth concentrate**. Cook, stirring often, until slightly reduced, 1-2 min. Remove pan from heat.



### Prep

While **linguine** cooks, halve **zucchini** lengthwise, then cut into ½-inch half-moons. Roughly chop the **dill**. Peel, then mince or grate the **garlic**. Drain and rinse the **shrimp**, then pat dry with paper towels.



### Assemble pasta

Whisk the **sour cream** and **half the dill** into the **sauce**. Add the **shrimp** and **zucchini** to the pot with the **linguine**. Pour over the **sauce** from the pan. Toss to combine. Season with **salt** and **pepper**.



### Broil shrimp & zucchini

Toss the **shrimp** and **zucchini** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season both with **salt** and **pepper**. Broil in the **middle** of the oven, until **zucchini** is tender-crisp and **shrimp** is cooked through, 5-6 min.\*\*



### Finish and serve

Divide the **pasta** between bowls. Sprinkle the **remaining dill** over top.

## Dinner Solved!