

# Shrimp and Zucchini Linguine

with Dill Cream Sauce

Family Friendly

Fresh Pasta

20-30 Minutes





Jumbo Shrimp 285 g | 570 g





1 2



Green Peas



56 g | 113 g





Fresh Linguine 227 g | 454 g



7 g | 14 g









1 1/2 tsp | 3 tsp



237 ml | 474 ml



2 tbsp | 4 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat. Cooking utensils | Baking sheet, measuring spoons, strainer, measuring cups, whisk, large pot, large non-stick pan, paper towels



#### Prep

- Before starting, preheat the broiler to high.
- Add 10 cups warm water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- · Roughly chop dill.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.



## Broil shrimp and zucchini

- Add shrimp, zucchini and 1 tbsp oil to an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Season with salt and pepper, then toss to combine.
- Broil in the middle of the oven until zucchini is tender-crisp and shrimp are cooked through, 5-6 min.\*\* (NOTE: For 4 ppl, broil one baking sheet at a time.)



### Cook linguine

- Meanwhile, add linguine to the boiling water.
- Cook uncovered, stirring occasionally, until tender, 2-4 min.
- Reserve ¼ cup (½ cup) pasta water, then drain linguine and return to the same pot, off heat.



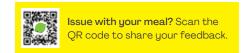
#### Make sauce

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted, 1 min.
- Add onions, peas and garlic puree. Cook, stirring occasionally, until softened, 4-5 min.
- Whisk in reserved pasta water, Dijon, cream and broth concentrate. Cook, stirring often, until slightly reduced, 2-3 min.
- · Remove from heat.
- Stir half the dill into sauce.



### Assemble pasta and serve

- Add shrimp and zucchini to the pot with linguine.
- Pour sauce over top, then toss to combine.
- Season with **salt** and **pepper**, to taste.
- Divide linguine between bowls.
- Sprinkle remaining dill over top.



Measurements

within steps

oil

**1 tbsp** (2 tbsp)