




Shrimp and Zucchini Linguine

with Dill Cream Sauce

Fresh Pasta

Quick

25 Minutes



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-  Shrimp
-  Zucchini
-  Onion, chopped
-  Dill
-  Dijon Mustard
-  Garlic Puree
-  Salmon Fillets, skin-on
-  Green Peas
-  Fresh Linguine
-  Vegetable Broth Concentrate
-  Cream

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add salmon, simply follow the instructions on the back of this card and you're set.

Happy cooking!

— HELLO DILL —
This delicate herb comes from the same family as parsley and celery!

Start here

- 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.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Salmon Fillets, skin-on	250 g	500 g
Zucchini	1	2
Green Peas	56 g	113 g
Onion, chopped	56 g	113 g
Fresh Linguine	227 g	454 g
Dill	7 g	14 g
Vegetable Broth Concentrate	1	2
Dijon Mustard	1 ½ tsp	3 tsp
Cream	237 ml	474 ml
Garlic Puree	2 tbsp	4 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook salmon and shrimp to minimum internal temperatures of 70°C/158°F and 74°C/165°F, respectively, as size may vary.

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.



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Prep

- 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.

If you've opted to add **salmon**, pat dry with paper towels, then season with **salt** and **pepper**. Heat a medium non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side.**



Make sauce

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter** and 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

- Add **shrimp** and **zucchini** to the pot with **linguine**.
- Pour **sauce** into the pot, then toss to combine.
- Season with **salt** and **pepper**, to taste.



Finish and serve

- Divide **shrimp and zucchini linguine** between bowls.
- Sprinkle **remaining dill** over top.

Before serving, gently remove and discard skin, if desired. Top final plates with **salmon**.

Dinner Solved!