

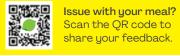
Shrimp and Zucchini Linguine

with Dill Cream Sauce

Fresh Pasta

Quick

25 Minutes































Garlic Puree



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.

Baking sheet, measuring spoons, strainer, colander,

measuring cups, whisk, large pot, large non-stick pan,

• Wash and dry all produce.

Measurements 1 tbsp within steps

Bust out

(2 tbsp) 4 person Ingredient

oil

· Roughly chop dill.

Prep

1/4-inch half-moons.

 Using a strainer, drain and rinse shrimp, then pat dry with paper towels.

• Halve zucchini lengthwise, then cut into



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.**

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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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!