



Shrimp and Lemon Piccata

WITH TOMATOES AND SPAGHETTI

Express Plus



Prep & Cook Time

15-20 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt, Pepper
Large Non-Stick Pan, Medium
Non-Stick Pan

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- 2 tsp. Mirepoix Broth Concentrate
- 3 Thyme Sprigs
- 1/2 oz. Capers
- 2 Tbsp. Italian Panko Blend
- 1/2 oz. Flour
- .8 oz. Lemon Garlic Butter
- 1 Lemon
- 4 oz. Grape Tomatoes
- 8 oz. Cooked Spaghetti
- Customize It Options**
- 8 oz. Shrimp
- 12 oz. Boneless Skinless Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/26600

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **capers**



1. Prepare the Ingredients

- Stem **thyme**.
- Halve **tomatoes**.
- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- Pat **shrimp** dry. Season all over with ¼ tsp. **salt** and a pinch of **pepper**.

Customize It Instructions

- If using **chicken breasts**, pat dry, and on a separate cutting board, cut into 1" dice. Season all over with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as shrimp in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



2. Cook the Shrimp

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **shrimp** to hot pan and cook until shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Add **flour** and stir until no dry flour remains, 1-2 minutes.
- Remove from burner. Transfer shrimp to a plate. Wipe pan clean and reserve.



3. Make Sauce and Add Pasta

- Return pan used to cook shrimp to medium heat and add 1 tsp. **olive oil**.
- Add **tomatoes**, half the **capers** (reserve remaining for garnish), and ½ tsp. **thyme** to hot pan. Stir occasionally until tomatoes release juices, 3-4 minutes.
- Add ¾ cup **water**, **mirepoix base**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir to combine and bring to a simmer.
- Once simmering, add **butter**, **shrimp**, and **pasta**. Gently toss until combined and sauce is slightly thickened, 1-2 minutes.
- *If sauce is too thick, add additional water, 1 tsp. at a time and up to 2 Tbsp., until desired consistency is reached.*
- Remove from burner and stir in 2 tsp. **lemon juice**.



4. Make Panko Topping and Finish Dish

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **panko** and remaining **capers** to hot pan and stir occasionally until panko is golden and crispy, 30-60 seconds.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing **pasta** with panko topping. Squeeze **lemon wedges** over to taste. Bon appétit!