

Shrimp Primavera with Summer Lemon Marinara

Prep: 15 min | Cook: 20 min | Makes: 4 generously

Tender shrimp, crisp summer vegetables, and spaghetti tossed in a bright tomato-lemon sauce. Fresh lemon zest makes the whole dish sing without overpowering it.

Ingredients

- 12 ounces linguine, spaghetti, or penne
- 1 pound large shrimp, peeled and deveined
- 1 small onion, thinly sliced
- 1 sweet bell pepper, sliced
- 1 medium zucchini, cut into half-moons
- 1½ cups sugar snap peas, strings removed
- 1 pint cherry tomatoes, halved
- 4 garlic cloves, minced
- 1 jar SAUZ Summer Lemon Marinara
- 1 fresh lemon
- 3 tablespoons olive oil, divided
- 1 tablespoon butter
- ½ teaspoon Italian seasoning
- ¼ teaspoon red-pepper flakes (optional)
- Salt and freshly ground black pepper
- Fresh basil or parsley (optional)

Method

1. Bring a large pot of generously salted water to a boil. Cook the pasta until about 2 minutes shy of al dente. Reserve 1 cup of pasta water before draining.
2. Pat the shrimp very dry. Season with salt, pepper, the Italian seasoning, and the zest from half the lemon.
3. Heat 1 tablespoon olive oil in a large, deep skillet over medium-high heat. Add the shrimp in one layer and cook for about 1½ minutes per side, just until pink and nearly cooked through. Transfer to a plate immediately.
4. Add another tablespoon of olive oil to the skillet. Sauté the onion and sweet pepper for 4 minutes, until beginning to soften.
5. Add the zucchini and sugar snap peas. Cook for 2 to 3 minutes, keeping them slightly crisp.

6. Add the cherry tomatoes, garlic, and red-pepper flakes. Cook for another minute, just until the garlic is fragrant and the tomatoes begin to soften.
7. Pour in about three-quarters of the SAUZ marinara. Bring it to a gentle simmer for 2 minutes. Add the drained pasta, butter, and $\frac{1}{4}$ cup reserved pasta water. Toss over medium heat until the sauce clings to the pasta. Add more sauce or pasta water as desired.
8. Return the shrimp and any accumulated juices to the skillet. Toss for about 1 minute, just long enough to finish cooking the shrimp.
9. Turn off the heat. Add 1 tablespoon fresh lemon juice and the remaining lemon zest. Taste first because the sauce is already citrusy, then add more lemon, salt, or pepper only if needed.

Kitchen notes

Scatter with basil or parsley and add a final drizzle of olive oil. Parmesan is optional, but the shrimp and bright lemon flavor are especially clean without it.