

# Broken Pappardelle with Shrimp and Zucchini



TOTAL: 30 MIN

4 SERVINGS

This recipe starts with large, flat sheets of pappardelle noodles, which are broken into bite-size, charmingly irregular pieces that fit perfectly on a fork. You can leave the jalapeño seeds in for more heat or discard them for a milder flavor.

**½ pound pappardelle, broken into 2-inch lengths**

**3 tablespoons extra-virgin olive oil**

**1 pound small zucchini, thinly sliced (3½ cups)**

**Salt and freshly ground pepper**

**1 garlic clove, thinly sliced**

**1 large jalapeño, seeded (optional) and thinly sliced**

**1 pound shelled and deveined medium shrimp,  
halved lengthwise**

**½ pound thin asparagus, cut into ½-inch lengths**

**½ cup heavy cream**

**3 tablespoons snipped chives**

1. In a large pot of salted boiling water, cook the pasta until just al dente. Drain, reserving ½ cup of the cooking water.

2. Meanwhile, in a very large skillet, heat the olive oil. Add the zucchini, season with salt and pepper and cook over high heat, stirring occasionally, until browned in spots, about 3 minutes. Add the garlic and jalapeño and cook, stirring, for 1 minute. Season the shrimp with salt and pepper and add them to the skillet, along with the asparagus. Cook, stirring occasionally, until the shrimp are curled but not cooked through, about 3 minutes.

3. Add the pasta, cream and ¼ cup of the reserved pasta cooking water to the skillet and simmer over moderately low heat, tossing, until the shrimp are cooked through and the sauce is slightly thickened, about 2 minutes; add more of the pasta cooking water if the sauce is dry. Stir in the chives, transfer the pasta to bowls and serve immediately.