

Weeknight Dinners



Shrimp and Zucchini Pasta

The juice of a lemon adds a pop of flavor to this pasta, which helps you take advantage of summer's abundant zucchini.

Combine 7 oz shelled **shrimp**; 2 **zucchini**, sliced into thin rounds; 9 oz **cream cheese**; the juice of $\frac{1}{2}$ **lemon**; 1 small bunch of **dill** and 1 **vegetable stock cube** in a large saucepan. Stir in $\frac{1}{2}$ **lemon**, thinly sliced. Add 9 oz uncooked **whole-wheat spaghetti**, 2 Tbsp **olive oil**, 1 tsp each **salt** and **pepper**, and 3 cups water. Cook about 15 minutes over medium, stirring often. About $\frac{3}{4}$ inch of cooking liquid should remain at the end. **Serves 4**



TIP Add $\frac{1}{4}$ tsp crushed red pepper for a punch of heat!