



# Tex-Mex Shrimp Pasta

## with Corn and Roasted Red Pepper Pesto

Family Friendly 30 - 40 Minutes

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Swap



Salmon Fillets,  
skin-on  
250 g | 500 g

Double



Shrimp  
570 g | 1140 g



Shrimp  
285 g | 570 g



Penne  
170 g | 340 g



Corn Kernels  
113 g | 227 g



Sour Cream  
2 | 4



Green Onion  
2 | 4



Sweet Bell  
Pepper  
1 | 2



Garlic, cloves  
3 | 6



Lime  
1 | 1



Roasted Pepper  
Pesto  
1/4 cup | 1/2 cup



Tex-Mex Paste  
2 tbsp | 4 tbsp



**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.

Pantry items | Salt, oil, sugar

Cooking utensils | Large bowl, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, strainer, whisk, zester

1



## Prep

- Wash and dry all produce.
- In a large pot, add **10 cups water** and **2 tsp salt**.
- Cover and bring to a boil over high heat.
- Meanwhile, thinly slice **green onions**.
- Peel, then mince or grate **garlic**.
- Core, then cut **bell pepper** into ½-inch pieces.
- Zest, then juice **lime**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.

2



## Cook pasta and make sauce

- To the boiling water, add **penne**. Cook for 12-13 min, stirring occasionally, until tender. Reserve **¼ cup** (½ cup) **pasta water**. Strain **penne**, then return to the pot, off heat.
- Meanwhile, in a large bowl, whisk together **roasted red pepper pesto**, **sour cream**, **half the green onions**, **half the Tex-Mex paste**, **1 tbsp lime juice** and **1 tsp sugar**.
- Season with **salt** and **pepper**. Set aside.

3



## Cook veggies

- Heat a large non-stick pan over medium-high. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **peppers** and **corn**.
- Cook for 4-5 min, stirring often, until **peppers** have softened.
- Transfer **veggies** to the large bowl with **Tex-Mex sauce**.

4



## Cook shrimp

🔄 Swap | **Salmon Fillets, skin-on**

✖2 Double | **Shrimp**

- Using the same pan, add another **1 tbsp** (2 tbsp) **oil**, then **shrimp**, **lime zest**, **garlic** and **remaining Tex-Mex paste**
- Cook for 3-4 min, stirring occasionally, until **shrimp** just turn pink.\*\*

5



## Finish Pasta

- To the large bowl with **Tex-Mex veggies**, add **shrimp**, **penne** and **reserved pasta water**. Stir to combine.
- Season with **salt** and **pepper** to taste.

6



## Finish and serve

- Divide **shrimp pasta** between plates.
- Sprinkle **remaining green onions** over top.

Measurements within steps **1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving Ingredient

### For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 4 | Cook salmon

🔄 Swap | **Salmon Fillets, skin-on**

If you've opted for **salmon**, pat dry with paper towels. Season with **lime zest**, **garlic**, **remaining Tex-Mex paste**, **salt** and **pepper**. Reheat the same pan over medium-high. Add **1 tbsp** (2 tbsp) **oil** to pan, then **salmon**. Cook for 3-5 min per side, until **salmon** is cooked through.\*\* Break **salmon** up into large pieces, removing and discarding skin. Continue with the rest of the recipe as written.

## 4 | Cook shrimp

✖2 Double | **Shrimp**

If you've opted for **double shrimp**, prep and cook in the same way the recipe instructs you to prep and cook the **regular portion of shrimp**. Work in batches, if necessary.

\*\* Cook shrimp to a minimum internal temperature of 165°F, as size may vary, and cook salmon to a minimum internal temperature of 158°F, as size may vary.