



# Grilled Corn-tastic Jumbo Shrimp and Tortellini Tango

with Heirloom Tomatoes

Farmers Market 35 Minutes



Jumbo Shrimp  
285 g | 570 g



Cheese Tortellini  
350 g | 700 g



Wooden Skewers  
6 | 12



Baby Heirloom Tomatoes  
113 g | 227 g



Basil Pesto  
½ cup | 1 cup



Corn on the Cob  
1 | 2



Feta Cheese, crumbled  
½ cup | ½ cup



Basil  
7 g | 14 g



Zesty Garlic Blend  
2 tbsp | 4 tbsp



Pine Nuts  
28 g | 56 g

**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 | Oil, salt, pepper

Cooking utensils | 2 large bowls, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, strainer

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

1



## Prep

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to medium (approx. 400°F).
- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, husk **corn**.
- Quarter **tomatoes**.
- Drain, rinse then pat **shrimp** dry with a paper towel. Add **shrimp**, **½ tbsp (1 tbsp) oil** and **Zesty Garlic Spice blend** to a large bowl. Season with **salt**, then toss to coat. Set aside.
- Soak **skewers** in water, 5 min.

4



## Prep shrimp

- Drain **skewers**, then thread **shrimp** onto **skewers**. Place **assembled skewers** on a plate to bring to the grill.

2



## Toast pine nuts

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn.) Transfer to a plate.

3



## Cook pasta

- Add **tortellini** to the boiling water. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **¼ cup (½ cup) pasta water**, then drain.
- Add **tortellini** to a large bowl with **half the pesto** and **reserved pasta water**. Toss to coat. Set aside.

5



## Grill corn and shrimp

- Add **corn** to grill. Close lid and grill, turning occasionally, until tender and grill marks form, 8-10 min.
- When **corn** is almost done, add **shrimp skewers** to other side of the grill. Close lid and grill for 1-3 min per side, until opaque.\*\*

6



## Finish and serve

- Once **corn** has cooled slightly, halve **cobs** crosswise. Place **cut-side of cobs** down on the cutting board. Moving the knife along the **cob** in a downward motion, shave **corn kernels** off.
- Add **corn kernels, tomatoes, feta** and **remaining pesto** to the large bowl with the **tortellini**. Season with **salt** and **pepper**, then stir to combine.
- Divide **pesto tortellini** between plates. Top with **pine nuts** and **shrimp**. Tear **basil** over top.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.