



# Jumbo Shrimp Rosé Pasta

with Fresh Linguine and Heirloom Tomato Salad

Special 30 Minutes



Jumbo Shrimp  
285 g | 570 g



Fresh Linguine  
227 g | 454 g



Baby Heirloom Tomatoes  
113 g | 227 g



Baby Spinach  
113 g | 227 g



Parsley  
7 g | 14 g



Crushed Tomatoes with Garlic and Onion  
1 | 2



Vegetable Broth Concentrate  
2 | 4



Parmesan Cheese, shredded  
½ cup | 1 cup



Cream  
56 ml | 113 ml



Sun-Dried Tomato Pesto  
¼ cup | ½ cup



Caesar Dressing  
2 tbsp | 4 tbsp



Croutons  
28 g | 28 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, pepper, salt

**Cooking utensils** | Colander, large bowl, 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.
- Add **10 cups hot water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, halve **tomatoes**.
- Finely chop **parsley**.

2



## Prep and cook shrimp

- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- On a separate cutting board, remove and discard tails. Season **shrimp** with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **shrimp**. Cook until **shrimp** just turn pink, 2-3 min per side.\*\*
- Transfer to a plate, then cover to keep warm.

3



## Make sauce

- Reduce heat to medium.
- Add **crushed tomatoes**, **cream**, **pesto**, **broth concentrate** and **half the Parmesan** to the pan. Cook, stirring occasionally, until **sauce** thickens slightly, 1-2 min. Season with **salt** and **pepper**.
- Remove from heat, then stir in **half the parsley**.

4



## Cook linguine

- When **sauce** is almost done, add **linguine** to the boiling water. Cook uncovered, stirring occasionally, until tender, 2-4 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain **linguine** and return to the same pot, off heat.

5



## Assemble pasta

- Add **sauce**, **half the spinach** and **2 tbsp** (¼ cup) **reserved pasta water** to the pot with **linguine**, then toss until combined and **spinach** has wilted, 1 min. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Season with **salt** and **pepper**.

6



## Make salad and serve

- Add **remaining spinach** and **tomatoes** to a large bowl. Drizzle **Caesar dressing** over top, then toss to combine.
- Divide **linguine** between bowls. Top with **shrimp**.
- Sprinkle **remaining parsley** over top.
- Serve **salad** alongside.
- Sprinkle **remaining Parmesan** and **croutons** over **salad**.

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