

HELLO Cajun-Style Jumbo Shrimp with Red Pepper Pesto and Fresh Linguine

with Red Pepper Pesto and Fresh Linguine

Family Friendly

Fresh Pasta

Spicy

25-35 Minutes





Jumbo Shrimp 285 g | 570 g



Fresh Linguine 227 g | 454 g



Hot Pepper 1 | 2



Corn Kernels 113 g | 227 g



Parmesan Cheese, shredded ¼ cup | ½ cup



56 ml | 113 ml



Crushed Tomatoes with Garlic and Onion 1 2



Roasted Pepper Pesto

¼ cup | ½ cup



Cajun Spice Blend 1 tbsp | 2 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. Cooking utensils | Measuring spoons, strainer, measuring cups, large pot, large non-stick pan, paper towels



Prep

- Before starting, wash and dry all produce.
- 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, core, then cut **hot pepper** into ½-inch pieces. (TIP: We suggest using gloves when prepping hot peppers!)



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, then corn. Cook, stirring occasionally, until lightly golden, 2 min.
- Add hot peppers. Cook, stirring occasionally, until **peppers** are tender-crisp, 3-4 min. Season with **salt** and **pepper**.
- Remove from heat.
- Transfer **veggies** to a plate.



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 with salt, pepper and half the Cajun Spice Blend.
- Reheat the same pan over medium-high. When hot, add 1 tbsp (2 tbsp) oil, then **shrimp**. Cook, stirring occasionally, until shrimp just turn pink, 2-3 min.**
- Transfer **shrimp** to another plate, then cover to keep warm.



Make sauce

- · Reduce heat to medium.
- Add 2 tbsp (4 tbsp) butter, then swirl the pan to melt. Add remaining Cajun Spice Blend. Cook, stirring often, until fragrant, 30 sec-1 min.
- Add **crushed tomatoes**. Cook, stirring occasionally, until warmed through, 3-4 min.
- Add cream, ¼ cup (½ cup) roasted pepper pesto and half the Parmesan. Cook, stirring occasionally, until Parmesan melts, 1-2 min.
- Remove from heat.



Cook pasta

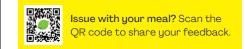
- When **sauce** is almost done, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-4 min. Reserve ½ cup (1 cup) pasta water, then drain **linguine** and return to the same pot, off heat.
- Add sauce, veggies and 1/4 cup (1/2 cup) reserved pasta water to the pot with **linguine**. (TIP: For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.) Season with salt and pepper.



Finish and serve

- Divide **pasta** between bowls. Top with





Measurements

within steps

1 tbsp (2 tbsp)

2 person

oil