



Cajun-Style Jumbo Shrimp

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



Cream
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.

Pantry items | Unsalted butter, oil, salt, pepper

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

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 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!)

2



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ 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.

3



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.

4



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.

5



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 **¼ cup** (½ 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**.

6



Finish and serve

- Divide **pasta** between bowls. Top with **shrimp**.
- Sprinkle **remaining Parmesan** over top.

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



Issue with your meal? Scan the QR code to share your feedback.