














# Jumbo Shrimp Rosé Pasta

with Fresh Linguine and Heirloom Tomato Salad

Special 30 Minutes



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

-  Jumbo Shrimp
-  Fresh Linguine
-  Baby Heirloom Tomatoes
-  Baby Kale
-  Arugula and Spinach Mix
-  Parsley
-  Crushed Tomatoes with Garlic and Onion
-  White Cooking Wine
-  Parmesan Cheese, shredded
-  Cream
-  Italian Dressing
-  Croutons

HELLO PARSELY  
Fresh and green, this herb brings brightness to any dish!

## Start here

Before starting, wash and dry all produce.

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

## Bust out

Measuring spoons, strainer, large bowl, measuring cups, large pot, colander, large non-stick pan, paper towels

## Ingredients

|  | 2 Person | 4 Person |
|--|----------|----------|
| Jumbo Shrimp                           | 285 g    | 570 g    |
| Fresh Linguine                         | 227 g    | 454 g    |
| Baby Heirloom Tomatoes                 | 113 g    | 227 g    |
| Baby Kale                              | 56 g     | 113 g    |
| Arugula and Spinach Mix                | 56 g     | 113 g    |
| Parsley                                | 7 g      | 14 g     |
| Crushed Tomatoes with Garlic and Onion | 370 g    | 740 g    |
| White Cooking Wine                     | 4 tbsp   | 8 tbsp   |
| Parmesan Cheese, shredded              | ½ cup    | 1 cup    |
| Cream                                  | 113 ml   | 237 ml   |
| Italian Dressing                       | 2 tbsp   | 4 tbsp   |
| Croutons                               | 14 g     | 28 g     |
| Oil*                                   |          |          |
| Salt and Pepper*                       |          |          |

\* Pantry items

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

## 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.*



### Prep

- 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**.
- Roughly chop **kale**.
- Finely chop **parsley**.



### 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.



### 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, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\*
- Transfer to a plate, then cover to keep warm.



### Assemble pasta

- Add **kale**, **sauce** and **2 tbsp** (¼ cup) **reserved pasta water** to the pot with **linguine**, then toss until combined and **kale** 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**, to taste.



### Make sauce

- Reduce heat to medium.
- Add **crushed tomatoes**, **cream**, **cooking wine** 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**.



### Make salad and serve

- Add **arugula and spinach mix** and **tomatoes** to a large bowl. Drizzle **Italian 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**.



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

Dinner Solved!