

Jumbo Shrimp Rosé Pasta

with Fresh Linguine and Heirloom Tomato Salad



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30 Minutes



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 tbsp)	oil
	2 person	4 person	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**.



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 mediumhigh 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.



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**.



Assemble pasta

• Add kale, sauce and

2 tbsp (1/4 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.

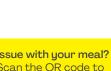


Make salad and serve

• 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**.





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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.