



Roasted Shrimp and Asparagus Linguine

with a Dill Cream Sauce

20-MIN



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Shrimp
-  Asparagus
-  Green Peas
-  Onion, chopped
-  Linguine
-  Dill
-  Vegetable Broth Concentrate
-  Dijon Mustard
-  Sour Cream
-  Garlic, bulb

HELLO SHRIMP

All of our shrimp is sourced in a sustainable manner that helps preserve the health of the oceans

START HERE

- Before starting, preheat your broiler to high.
- In a large pot, add 10 cups warm water and 2 tsp salt. Cover and bring to a boil over high heat.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Garlic Press, Baking Sheet, Large Pot, Measuring Cups, Strainer, Paper Towels, Whisk, Measuring Spoons

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Asparagus	227 g	454 g
Green Peas	56 g	113 g
Onion, chopped	56 g	113 g
Linguine	170 g	340 g
Dill	7 g	14 g
Vegetable Broth Concentrate	1	2
Dijon Mustard	1 ½ tsp	3 tsp
Sour Cream	9 tbsp	18 tbsp
Garlic, bulb	1 bulb	1 bulb
Unsalted Butter*	1 tbsp	2 tbsp
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 our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. COOK LINGUINE

Add **linguine** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. When **pasta** is tender, reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return to the same pot.



2. PREP

While **linguine** is cooking, trim and discard the bottom 1-inch from **asparagus** and cut into 1-inch pieces. Roughly chop the **dill**. Peel, then mince or grate **4 cloves** of **garlic** (dbl for 4 ppl). Drain, then rinse the **shrimp**. Pat the **shrimp** dry with paper towels.



3. ROAST SHRIMP AND ASPARAGUS

Toss the **shrimp** and **asparagus** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season both with **salt** and **pepper**. Broil in the **middle** of the oven, until **shrimp** is cooked through and **asparagus** is tender crisp, 5-6 min. **



4. MAKE SAUCE

While the **shrimp** broils, heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl) and stir to melt, 1 min. Add the **onions** and **garlic**. Cook, stirring occasionally, until softened, 3-4 min. Whisk in the **reserved pasta water**, **mustard** and **broth concentrate(s)**. Cook, stirring often, until slightly reduced, 1-2 min. Remove pan from heat.



5. ASSEMBLE PASTA

Whisk the **sour cream** and **half the dill** into the **sauce**. Add the **shrimp**, **peas** and **asparagus** to the pot with the **linguine**. Pour over the **sauce** from the pan. Toss to combine. Season with **salt** and **pepper**.



6. FINISH AND SERVE

Divide the **pasta** between bowls. Sprinkle with the **remaining dill**.

Dinner Solved!