



### In your box

.8 oz. Lemon Garlic Butter  
4 fl. oz. Cream Sauce Base  
2 Garlic Cloves  
1 Shallot  
5 oz. Spaghetti  
½ oz. Shredded Parmesan Cheese

¼ tsp. Red Pepper Flakes  
5 oz. Baby Spinach

### Customize It Options

8 oz. Shrimp  
12 oz. Boneless Skinless Chicken Breasts  
8 oz. Italian Pork Sausage Links  
16 oz. Double Portion Shrimp

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

### You will need

Olive Oil, Salt, Pepper  
Colander, Medium Pot, Large Non-Stick Pan

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



# Shrimp Scampi Florentine Pasta

with Parmesan

NUTRITION per serving—Calories: 650, Carbohydrates: 65g, Sugar: 7g, Fiber: 5g, Protein: 31g, Sodium: 1620mg, Fat: 30g, Saturated Fat: 15g  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time  
**25-35 min.**

Cook Within  
**3 days**

Difficulty Level  
**Intermediate**

Spice Level  
**Mild**



## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot

## Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **Italian sausage**, remove from casing, if necessary. Follow same instructions as shrimp in Step 3, breaking up sausage until no pink remains and sausage reaches minimum internal temperature, 4-6 minutes.
- If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as shrimp in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



### 1. Prepare the Ingredients

- Coarsely chop **spinach**.
- Peel and mince **shallot**.
- Mince **garlic**.
- Pat **shrimp** dry, and season all over with a pinch of **salt** and **pepper**.



### 2. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta boils, cook shrimp.



### 3. Cook the Shrimp

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **shrimp** to hot pan and cook until shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Add **shallot** and **garlic**. Stir until aromatic, 30-60 seconds.
- Transfer shrimp, shallot, and garlic to a plate. Keep pan on burner.



### 4. Make the Sauce

- Lower heat to medium. Add **spinach** to hot pan and stir occasionally until spinach is wilted, 1-2 minutes.
- Stir in **cream base**, **Parmesan**, **butter**, half the **pasta cooking water**, **shrimp**, and **pasta**. Bring to a simmer.
- Once simmering, cook until sauce is slightly thickened and shrimp are warmed through, 1-2 minutes.
- *If too dry, add additional pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Remove from burner and season with ¼ tsp. **salt**.



### 5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **red pepper flakes** (to taste). Bon appétit!