



In your box

- ½ tsp. Garlic Salt
- 4 oz. Grape Tomatoes
- 2 oz. Light Cream Cheese
- 1 Lemon
- 6 oz. Campanelle Pasta
- 2 tsp. Mirepoix Broth Concentrate
- 1 oz. Shredded Parmesan Cheese
- 1 Zucchini
- ¼ oz. Flour

Customize It Options

- 8 oz. Shrimp
- 10 oz. Steak Strips
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 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 Campanelle Primavera

with zucchini and Parmesan cheese

NUTRITION per serving—Calories: 680, Carbohydrates: 79g, Sugar: 11g, Fiber: 6g, Protein: 36g, Sodium: 1770mg, Fat: 25g, Saturated Fat: 8g
 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

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** to a boil in a medium pot
- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **Parmesan**

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 10 oz. shrimp, working in batches if necessary.
- 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.
- If using **steak strips**, separate into a single layer, pat dry, and coarsely chop. Follow same instructions as shrimp in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Cook the Pasta

- Once **water** in medium pot is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Trim **zucchini** ends, halve lengthwise, and slice into ½" half-moons.
- Halve **tomatoes**.
- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- Pat **shrimp** dry, and season all over with a pinch of **pepper**.



3. Cook the Shrimp

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **shrimp** to hot pan and cook until shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove shrimp to a plate. Reserve pan; no need to wipe clean.



4. Make the Sauce

- Return pan used to cook shrimp to medium-high heat. Add 4 tsp. **olive oil**, **tomatoes**, and **zucchini** to hot pan. Stir occasionally until zucchini starts to brown, 2-3 minutes.
- Add **flour**, ¾ cup reserved **pasta cooking water**, **garlic salt**, **mirepoix base**, and **cream cheese**. Stir until cream cheese begins to melt and flour is incorporated, 1-2 minutes.
- Bring to a simmer. Once simmering, stir occasionally until slightly thickened, 3-4 minutes.



5. Finish the Dish

- Stir **pasta**, **shrimp**, a pinch of **salt**, 2 tsp. **lemon juice**, and half the **Parmesan** (reserve remaining for garnish) into hot pan until combined and warmed through.
- *If sauce is too thick, add remaining **pasta cooking water**, 1 Tbsp. at a time, until desired consistency is reached.* Remove from burner.
- Plate dish as pictured on front of card, garnishing with remaining Parmesan and squeezing **lemon wedges** over meal to taste. Bon appétit!