



In your box

- 1 oz. Light Cream Cheese
- 2 Garlic Cloves
- 1 oz. Shredded Parmesan Cheese
- 4 fl. oz. Marinara Sauce
- ¼ tsp. Red Pepper Flakes
- 4 oz. Broccolini
- 6 oz. Campanelle Pasta
- Customize It Options**
- 8 oz. Shrimp
- 12 oz. Boneless Skinless Chicken Breasts
- 8 oz. Italian Pork Sausage Links
- 10 oz. Ground Beef
- 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
- Medium Pot, Colander, 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



Saucy Shrimp Campanelle

with broccolini

NUTRITION per serving—Calories: 600, Carbohydrates: 73g, Sugar: 8g, Fiber: 5g, Protein: 34g, Sodium: 1500mg, Fat: 19g, Saturated Fat: 6g
 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
- Ingredient(s) used more than once: **pasta cooking water**

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **Italian sausage**, 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 **ground beef**, follow same instructions as shrimp in Step 3, breaking up beef until no pink remains and beef 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. Cook the Pasta

- Once water 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.
- Reserve pot; no need to wipe clean.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Trim bottom end of **broccolini**. Slice into 1" pieces, leaving tops whole.
- Mince **garlic**.
- Pat **shrimp** dry.



3. Cook the Shrimp

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Working in batches if necessary, add **shrimp** to hot pan. Cook until browned and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Transfer shrimp to a plate. Keep pan over medium-high heat.



4. Cook the Broccolini

- Add 2 tsp. **olive oil** and **broccolini** to hot pan and stir often until bright green, 2-4 minutes.
- Add **garlic** and a pinch of **salt**. Stir until fragrant, 30-60 seconds.
- Add half the reserved **pasta cooking water** (reserve remaining for sauce). Bring to a simmer. Once simmering, stir occasionally until broccolini is tender but still crisp and water is mostly evaporated, 3-5 minutes.
- Remove from burner and stir in **shrimp**.



5. Heat Sauce and Finish Dish

- Return pot used to cook pasta to medium heat. Add **cream cheese**, **marinara**, half the remaining **pasta cooking water**, and a pinch of **salt** and **pepper** to hot pot. Stir until combined and cream cheese is melted.
- Add **pasta** and stir until heated through, 1-2 minutes.
- *If too dry, add remaining pasta cooking water, 1 Tbsp. at a time, until sauce coats pasta.* Remove from burner.
- Plate dish as pictured on front of card, topping pasta with **broccolini** and **shrimp**. Garnish with **cheese** and **red pepper flakes** (to taste). Bon appétit!