



# Creamy Shrimp Chimichurri Fettuccine

WITH PEAS AND PARMESAN

Oven-Ready Plus



**Prep & Cook Time**  
25-35 MIN

**Cook Within**  
3 DAYS

**You Will Need**  
Olive Oil, Salt, Pepper

**Difficulty Level**  
EASY

**Spice Level**  
MILD

## Ingredients

8 oz. Shrimp  
4 oz. Grape Tomatoes  
4 fl. oz. Cream Sauce Base  
2 oz. Chimichurri  
8 oz. Cooked Fettuccine  
1 oz. Shredded Parmesan Cheese  
½ tsp. Chopped Garlic  
3 oz. Peas

## 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.

View nutritional information at [www.homechef.com/21275](http://www.homechef.com/21275)

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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



## Before You Cook

All cook times are approximate based on testing.



### 1. Start the Tomatoes

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Prick **tomatoes** with a fork. Place in provided tray and top with 1 tsp. **olive oil**. Gently toss to combine.
- Bake uncovered in hot oven until beginning to burst, 6-8 minutes.



### 2. Add the Pasta and Shrimp

- Pat **shrimp** dry.
- Carefully remove tray from oven. Stir in **cream base**, **chimichurri** (use less if spice-averse), **garlic**, half the **cheese** (reserve remaining for garnish), and a pinch of **salt** and **pepper** until combined. Tray will be hot! Use a utensil.
- Stir in **pasta** and **peas** until coated. Top with shrimp in a single layer and season with a pinch of salt and pepper. Cover with foil.



### 3. Bake the Meal

- Bake covered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 20-25 minutes.
- Carefully remove tray from oven.
- To serve, garnish with remaining **cheese**. Bon appétit!