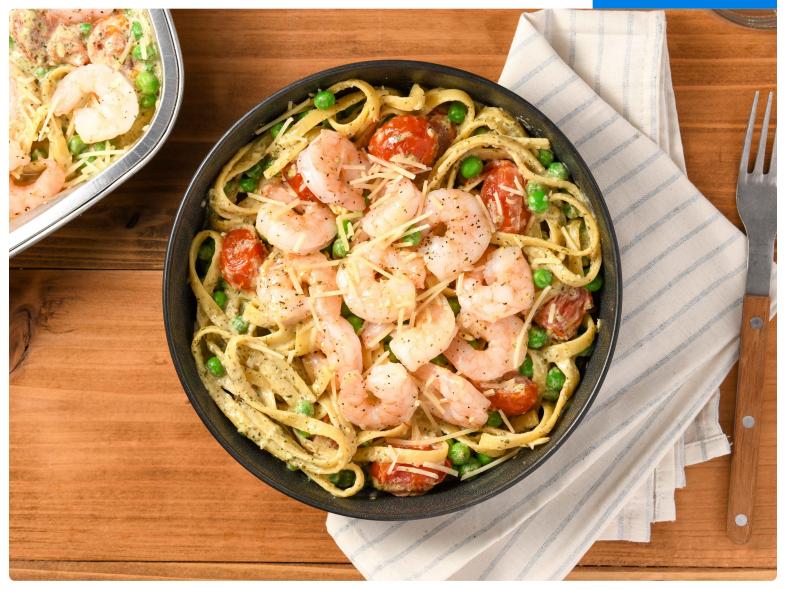


Creamy Shrimp Chimichurri Fettuccine

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	

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

*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.

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

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!

