



# Lemon Shrimp Alfredo

WITH SPINACH

Oven-Ready



**Prep & Cook Time**

20-30 MIN

**Cook Within**

3 DAYS

**You Will Need**

Pepper

**Difficulty Level**

EASY

**Spice Level**

NOT SPICY

**Ingredients**

- 1/2 tsp. Garlic Salt
- 4 fl. oz. Cream Sauce Base
- 1 Lemon
- 2 oz. Baby Spinach
- 1 oz. Shredded Parmesan Cheese
- 2 tsp. Mirepoix Broth Concentrate
- 8 oz. Cooked Fettuccine
- 2 oz. Light Cream Cheese

**Customize It Options**

- 8 oz. Shrimp
- 10 oz. Diced Boneless Skinless Chicken Breasts

**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/21870](http://www.homechef.com/21870)

\*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, sesame, 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.

### Customize It Instructions

- If using **diced chicken breasts**, follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 25-30 minutes.



### 1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **cream base**, **mirepoix base**, **cream cheese**, 2 Tbsp. **water**, and **garlic salt** in provided tray. *Cream cheese will melt as meal bakes.*
- Stir in **pasta** until combined and coated.



### 2. Add the Shrimp

- Pat **shrimp** dry.
- Top **pasta** with **spinach**, then shrimp. Season with a pinch of **pepper**.



### 3. Bake the Meal

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 20-22 minutes.
- While meal bakes, halve **lemon**.
- Carefully remove tray from oven. Squeeze one lemon half over meal (to taste; remaining is yours to do with as you please!) and add half the **Parmesan** (reserve remaining for garnish). Stir until creamy.
- To serve, garnish with remaining Parmesan. Bon appétit!