



Shrimp Scampi

WITH CHEESY PULL-APART BREAD

Classic



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Pot, Baking Sheet, Colander, Medium Non-Stick Pan

Ingredients

- 2 Garlic Cloves
- 1/4 oz. Parsley
- 1 Lemon
- 1 Ciabatta
- 5 oz. Linguine
- 2 oz. Shredded Mozzarella
- 2 oz. White Cooking Wine
- 4 fl. oz. Cream Sauce Base
- 1/4 tsp. Red Pepper Flakes

Customize It Options

- 8 oz. Shrimp
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Double Portion Shrimp

Difficulty Level

INTERMEDIATE

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/21923

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

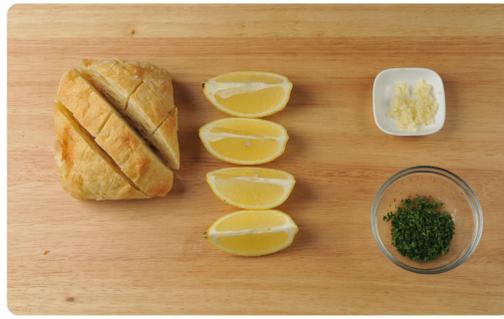
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **375 degrees**. Let preheat, at least 10 minutes
- Bring 8 cups **water** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **parsley**



1. Prepare the Ingredients

- Quarter **lemon** lengthwise.
- Make diagonal cuts into **ciabatta** 1 1/2" apart, leaving 1/4" layer on bottom. Repeat at opposite angle, making a crosshatch pattern.
- Mince **parsley**, stems and leaves.
- Mince **garlic**.
- Pat **shrimp** dry, and season all over with a pinch of **pepper**.

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches, if necessary.
- If using **diced chicken breasts**, follow same instructions as shrimp in Steps 1, 3, and 4 cooking until golden brown on one side, 4-5 minutes, flipping, cooking 1-2 minutes, then returning to pan with sauce and cooking until chicken reaches minimum internal temperature, 45-60 seconds.



2. Cook Pasta and Bake Bread

- Once **water** is boiling in medium pot, add **pasta** and cook until al dente, 9-10 minutes.
- Drain in a colander and set aside.
- While pasta cooks, place **ciabatta** on prepared baking sheet and insert **cheese** evenly into crevices. Drizzle with 1 Tbsp. **olive oil**.
- Gather foil into a loose pouch around bread. Bake in hot oven until cheese is melted, 7-8 minutes.
- Open pouch and bake again until cheese is lightly browned, 2-3 minutes.
- While bread bakes, continue recipe.



3. Sear the Shrimp

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat.
- Add **shrimp** to hot pan and cook until golden-brown, 2-3 minutes on one side.
- Flip shrimp and cook, 1 minute.
- Transfer shrimp to a plate. *Shrimp will finish cooking in a later step.* Reserve pan; no need to wipe clean.



4. Make the Sauce

- Return pan used to sear shrimp to medium heat and add 2 tsp. **olive oil**.
- Add **garlic** to hot pan and stir occasionally, 30 seconds.
- Add **white wine** and cook until nearly evaporated, 1-2 minutes.
- Add **cream base** and bring to a simmer. Once simmering, add **shrimp** and **parsley** (reserve a pinch for garnish). Cook until shrimp reach a minimum internal temperature of 145 degrees, 45-60 seconds.
- Remove from burner. Season with 1/4 tsp. **salt** and a pinch of **pepper**.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **pasta** with **red pepper flakes** (to taste) and remaining **parsley**. Squeeze **lemon wedges** over to taste. Bon appétit!