



# Tuscan-Style Tomato Shrimp

WITH PARMESAN

Oven-Ready



## Prep & Cook Time

20-30 MIN

## Cook Within

3 DAYS

## You Will Need

Olive Oil, Salt, Pepper

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## Ingredients

- 1 oz. Light Cream Cheese
- 4 oz. Marinara Sauce
- 1 tsp. Garlic Pepper
- 1 oz. Shredded Parmesan Cheese
- 3 oz. Roasted Red Tomatoes
- 8 oz. Cooked Fettuccine
- Customize It Options**
- 8 oz. Shrimp
- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 8 oz. Italian Pork Sausage Links

## 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/23439](http://www.homechef.com/23439)

\*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 **ground beef**, break up into smaller pieces. Follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until beef reaches minimum internal temperature, 17-20 minutes.
- If using **Impossible burger**, break up into smaller pieces. Follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until burger is heated through, 17-20 minutes.
- If using **Italian sausage**, remove from casing, if necessary, and break up into smaller pieces. Follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until Italian sausage reaches minimum internal temperature, 15-18 minutes.



### 2. Add the Shrimp

- Drain **shrimp** thoroughly. Pat dry.
- Top **pasta** with shrimp and 2 tsp. **olive oil**, **garlic pepper**, and a pinch of **salt**.



### 1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Coarsely chop **tomatoes**, if desired.
- Thoroughly combine tomatoes, **marinara**, **cream cheese**, and a pinch of **salt** and **pepper** in provided tray. *Cream cheese will melt as meal bakes.*
- Add **pasta** and gently stir to coat.



### 3. Bake the Meal

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