



Shrimp Alfredo Fettuccine

WITH ROASTED TOMATO GARLIC BREAD

Culinary Collection



Prep & Cook Time

40-50 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt, Pepper
Colander, Baking Sheet,
Medium Pot, Mixing Bowl,
Large Non-Stick Pan

Ingredients

4 fl. oz. Cream Sauce Base
5 oz. Fettuccine Pasta
1 Ciabatta
.14 oz. Lemon Juice
.6 oz. Butter
1 oz. Shredded Parmesan Cheese
4 oz. Grape Tomatoes
4 Garlic Cloves
¼ oz. Parsley
Customize It Options
8 oz. Shrimp
10 oz. Diced Boneless Skinless
Chicken Breasts
12 oz. Impossible Burger
16 oz. Double Portion Shrimp

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

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/24574

*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 **425 degrees**. Let preheat, at least 10 minutes
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **garlic, cheese, butter**

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**, pat dry. Cook in a medium non-stick pan with 2 tsp. olive oil over medium heat, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, cook in a large non-stick pan with 1 tsp. olive oil over medium heat, breaking up until burger reaches a minimum internal temperature of 160 degrees, 4-6 minutes.



1. Cook Pasta and Prepare Ingredients

- Once **water** is boiling, add **pasta** and cook until al dente, 12-13 minutes.
- Remove from burner. Reserve $\frac{1}{4}$ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta boils, halve **tomatoes**.
- Stem and mince **parsley**.
- Mince half the **garlic**, reserving remaining cloves whole.



2. Roast the Garlic and Tomatoes

- Place **whole garlic** and 1 tsp. **olive oil** on a piece of foil and form a foil pouch around garlic.
- Place directly on oven rack, opening-side up, and roast in hot oven until garlic is tender, 13-15 minutes.
- While garlic roasts, place **tomatoes** on prepared baking sheet and toss with 1 tsp. olive oil, a pinch of **salt**, and a pinch of **pepper**.
- Roast in hot oven, 10 minutes.
- Carefully remove from oven. Transfer tomatoes to a plate. Reserve baking sheet and replace foil (no need to add cooking spray).
- While tomatoes and garlic roast, continue recipe.



3. Cook the Shrimp

- Pat **shrimp** dry.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add shrimp to hot pan and cook until pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.



4. Make the Sauce

- Add **minced garlic** to hot pan and stir occasionally until fragrant, 30-60 seconds.
- Add **cream base**, half the **cheese** (reserve remaining for bread), half the **butter** (reserve remaining for garlic), $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Bring to a simmer.
- Once simmering, add **pasta** and stir occasionally until combined and slightly thickened, 1-2 minutes.
- Stir in **parsley** and **lemon juice** until combined. *If too thick, add pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner.



5. Make Garlic Bread and Finish Dish

- Turn on broiler.
- In a mixing bowl, mash roasted **whole garlic** with remaining **butter**.
- Halve **ciabatta**, if necessary. Place ciabatta, cut-side up, on newly-prepared baking sheet. Top cut sides with garlic butter, then roasted **tomatoes** and remaining **cheese**.
- Place under hot broiler and broil until lightly browned, 1-2 minutes.
- *Don't text and broil! Keep an eye on oven as bread may burn easily under broiler.*
- Carefully remove from broiler.
- Plate dish as pictured on front of card, halving garlic bread diagonally, if desired. Bon appétit!