



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

- 2 tsp. Mirepoix Broth Concentrate
- 1 oz. Shredded Parmesan Cheese
- ½ tsp. Garlic Salt
- 2 oz. Cream Cheese
- 4 fl. oz. Cream Sauce Base
- 1 Lemon

- 2 oz. Baby Spinach
- 8 oz. Cooked Fettuccine

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/26683

*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.

Customize It Instructions

- If using **diced chicken breasts**, pat dry. Bake uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 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

- Drain **shrimp** thoroughly and pat dry.
- Top **pasta and sauce** 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 use as you please!) and add half the **Parmesan** (reserve remaining for garnish). Stir until creamy and combined.
- To serve, garnish with remaining Parmesan. Bon appétit!