



In your box

2 Garlic Cloves
¼ oz. Parsley
1 Lemon
1 Ciabatta Bread Roll
8 oz. Shrimp
6 oz. Linguine
2 oz. Shredded Mozzarella
2 fl. oz. White Cooking Wine
4 fl. oz. Light Cream
¼ tsp. Red Pepper Flakes

CONTAINS milk, wheat, soy, shellfish (shrimp)



Customer Favorite

Shrimp Scampi

with cheesy pull-apart bread

NUTRITION per serving—Calories: 877, Carbohydrates: 96g, Fat: 35, Protein: 38g, Sodium: 1726mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
3 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ○ ○
Mild

📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Pot, Baking Sheet, Colander, Medium Non-Stick Pan

👩🍳 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Preheat oven to **375 degrees**
- ☐ Bring a medium pot of **lightly salted water** to a boil
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil and cooking spray
- ☐ Ingredient(s) used more than once: **parsley**



1

Prepare the Ingredients

- Mince **garlic**.
- Mince **parsley**, stems and leaves.
- Quarter **lemon** lengthwise.
- Make diagonal cuts into **ciabatta** 1½" apart, leaving ¼" layer on bottom. Repeat at opposite angle, making a crosshatch pattern.
- Pat **shrimp** dry, and season both sides with a pinch of **pepper**.



2

Cook Pasta and Bread

- Add **pasta** to boiling water 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** into crevices, as evenly as possible throughout. Drizzle with 1 Tbsp. **olive oil**.
- Gather foil into a loose pouch around bread. Bake until cheese is melted, 7-8 minutes. Open pouch and bake until cheese is lightly browned, 2-3 minutes. Set aside.
- While bread cooks, sear shrimp.



3

Sear the Shrimp

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



4

Make the Sauce

- Heat 2 tsp. **olive oil** in pan used to sear shrimp over medium heat.
- Place **garlic** in hot pan and stir occasionally, 30 seconds.
- Add **white wine** and cook until nearly evaporated, 1-2 minutes. Add **cream** and cook until slightly thickened, 3-4 minutes.
- Add **shrimp** and **parsley** (reserve a pinch for garnish) and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1 minute. Remove from burner.
- Season with ¼ tsp. **salt** and a pinch of **pepper**.



5

Finish the Dish

- Plate dish as pictured on front of card, with a squeeze of **lemon wedge**, **red pepper flakes** (to taste), and remaining **parsley**. Bon appétit!