Customer Favorite

Shrimp Scampi
with cheesy pull-apart bread

NUTRITION per serving–Calories: 877, Carbohydrates: 96g, Fat: 35g, 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

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)
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.

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.

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.

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.
- While bread cooks, sear shrimp.
- 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.

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!