



Sun-Dried Tomato Shrimp Pasta

WITH SPINACH AND BACON

Oven-Ready



Prep & Cook Time
30-40 MIN

Cook Within
3 DAYS

You Will Need
Olive Oil, Pepper

Difficulty Level
EASY

Spice Level
NOT SPICY

Ingredients

- 1 oz. Crème Fraiche
- ½ tsp. Seasoned Salt Blend
- 1 tsp. Minced Garlic and Parsley
- 2 oz. Baby Spinach
- 8 oz. Cooked Penne Pasta
- 1 oz. Sun Dried Tomato Pesto
- ½ oz. Crumbled Bacon
- 1 oz. Shredded Parmesan Cheese
- 8 oz. Shrimp

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/33706

*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, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

Recipe designed for use with **silver** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Ingredient(s) used more than once: **seasoned salt, cheese**



1. Start the Shrimp

- Drain **shrimp** thoroughly and pat dry.
- Tear **spinach** leaves.
- In provided tray, combine shrimp, 1 tsp. **olive oil, bacon, minced garlic and parsley**, ¼ tsp. **pepper**, and half the **seasoned salt** (reserve remaining for pasta). Spread into an even layer.
- Bake uncovered in hot oven until shrimp are pink, 8-10 minutes.
- *Shrimp will finish cooking in a later step.*



2. Add the Pasta

- Carefully remove tray from oven.
- Stir in **pasta, pesto, crème fraiche**, 2 Tbsp. **water**, half the **cheese** (reserve remaining for garnish), remaining **seasoned salt**, a pinch of **pepper**, and **spinach**. *Tray will be hot! Use a utensil.*



3. Bake the Meal

- Cover tray with foil. Bake again covered in hot oven until **pasta** is heated through and **shrimp** reach a minimum internal temperature of 145 degrees, 10-15 minutes.
- Carefully remove from oven and stir to combine.
- To serve, garnish with remaining **cheese**. Bon appétit!