



# Shrimp Campanelle Primavera

WITH ZUCCHINI AND PARMESAN CHEESE

Meal Kit



## Prep & Cook Time

25-35 MIN

## Cook Within

3 DAYS

## You Will Need

Olive Oil, Salt, Pepper  
Colander, Medium Pot, Large  
Non-Stick Pan

## Ingredients

- 1 Lemon
- 6 oz. Campanelle Pasta
- 1 Zucchini
- ¼ oz. Flour
- 1 oz. Shredded Parmesan Cheese
- 2 tsp. Mirepoix Broth Concentrate
- 2 oz. Cream Cheese
- ½ tsp. Garlic Salt
- 4 oz. Grape Tomatoes
- **Customize It Options**
- 8 oz. Shrimp
- 16 oz. Double Portion Shrimp
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger

## Difficulty Level

EXPERT

## Spice Level

NOT SPICY

## 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/36825](http://www.homechef.com/36825)

\*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.

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
- Set **cream cheese** on counter to soften
- Bring 8 cups **water** to a boil in a medium pot
- Ingredient(s) used more than once: **shredded cheese, lemon**

## Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz., working in batches if necessary.
- If using **diced chicken breasts**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, break up until protein reaches a minimum internal temperature of 160 degrees, 4-6 minutes.



## 2. Prepare the Ingredients

- Trim **zucchini** ends, halve lengthwise, and slice into 1/2" half-moons. *Zucchini quantity may vary, but total weight will remain the same. Don't worry; recipe instructions are not impacted. If you receive asparagus instead, trim off woody ends and cut into 1" pieces.*
- Halve **tomatoes**. *If you receive one whole tomato instead, not to worry; simply core tomato, cut into 1/2" dice, and proceed with recipe instructions.*
- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- Pat **shrimp** dry and season all over with a pinch of **pepper**.



## 4. Make the Sauce

- Add 4 tsp. **olive oil** to hot pan used to cook shrimp.
- Add **tomatoes** and **zucchini** and stir occasionally until zucchini starts to brown, 2-3 minutes.
- *If you receive asparagus, it may need more time. Add 2 Tbsp. water, cover, and stir occasionally, 1-3 minutes.*
- Add **flour**, 3/4 cup reserved **pasta cooking water**, **garlic salt**, **mirepoix base**, and softened **cream cheese**. Stir occasionally until combined and no dry flour remains, 1-2 minutes.
- Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 3-4 minutes.



## 1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Remove from burner. Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, continue recipe.



## 3. Cook the Shrimp

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



## 5. Add Pasta and Shrimp and Finish Dish

- Add **pasta, shrimp**, a pinch of **salt**, 2 tsp. **lemon juice**, and half the **shredded cheese** (reserve remaining for garnish) to hot pan. Stir until combined and pasta is warmed through, 30-60 seconds.
- *If sauce is too thick, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached. Remove from burner.*
- Plate dish as pictured on front of card, topping pasta with remaining shredded cheese. Squeeze **lemon wedges** over to taste. Bon appétit!