



In your box

1 oz. Grated Parmesan Cheese
2 Garlic Cloves
¼ oz. Basil
1 Mini Baguette
2 Roma Tomatoes
8 oz. Shrimp
5 oz. Linguine
1 tsp. Dried Oregano
1 oz. Butter

CONTAINS milk, wheat, shellfish
(shrimp)



Shrimp Pomodoro

with fresh tomatoes, Parmesan, and garlic bread

NUTRITION per serving—Calories: 795, Carbohydrates: 95g, Fat: 29g, Protein: 35g, Sodium: 1345mg.
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 ○ ○ ○ ○
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper

Medium Pot, Baking Sheet, Mixing Bowl, 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 **400 degrees**
- ☐ Bring a medium pot of **lightly salted water** to a boil
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil
- ☐ Ingredient(s) used more than once: **Parmesan, garlic, basil**



1 Prepare the Ingredients

- Halve **baguette** lengthwise.
- Mince **garlic**.
- Core **tomatoes** and cut into ½" dice.
- Stem and coarsely chop **basil**.
- Pat **shrimp** dry, and place in a mixing bowl. Season with half the **Parmesan** (reserve remaining for garlic bread) and ¼ tsp. **pepper**. Toss to coat and set aside.



2 Make the Garlic Bread

- Place **baguette halves** on prepared baking sheet. Drizzle with 2 tsp. **olive oil**. Top with half the **garlic** (reserve remaining for sauce) and remaining **Parmesan**.
- Bake until bread is a light golden brown, 7-10 minutes.
- While garlic bread bakes, boil pasta.



3

Boil the Pasta

- Place **pasta** into boiling water and cook until al dente, 7-10 minutes.
- Reserve ¼ cup **pasta water**. Drain pasta in a colander, rinsing briefly to prevent pasta from sticking. Set aside.
- While pasta boils, cook shrimp.



4

Cook the Shrimp

- Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **shrimp** to hot pan.
- Cook until browned and shrimp reaches a minimum internal temperature of 145 degrees, 30-60 seconds per side.
- Transfer shrimp to a plate.
- Reserve pan; no need to wipe clean.



5

Make the Pomodoro Sauce

- Return pan used to cook shrimp to medium-high heat. Add 1 tsp. **olive oil**, remaining **garlic**, and **oregano** to hot pan. Stir constantly until aromatic, 30 seconds.
- Add reserved **pasta water**, bring to a boil, and stir until slightly thickened, 2-4 minutes.
- Add **tomatoes** and return to a boil.
- Remove from burner and stir in **butter** and **basil** (reserve a pinch for garnish). Toss **pasta** and **shrimp** with sauce. Season with a pinch of **salt** and **pepper**.
- Plate dish as pictured on front of card, garnishing with remaining basil. Bon appétit!