



In your box

- 1 oz. Grated Parmesan
- 8 oz. Shrimp
- 5 oz. Linguine
- 4 fl. oz. Light Cream
- .6 oz. Butter
- 1 French Roll
- ½ oz. Dijon Mustard
- 2 Garlic Cloves
- ¼ oz. Parsley
- 1 Lemon



Staff Pick

Shrimp Linguine

with creamy mustard sauce

NUTRITION per serving—Calories: 688, Carbohydrates: 75g, Fat: 29g, Protein: 33g, Sodium: 1553mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
3 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Medium Pot, Large Non-Stick Pan, Colander, Mixing Bowl

👑 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 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **butter, garlic, parsley**



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander.
- Return pasta to pot and set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Mince **garlic**.
- Stem and mince **parsley**.
- Zest **lemon** and quarter.
- Pat **shrimp** dry, and season both sides with a pinch of **pepper**.



3

Make the Bread

- Halve **French rolls**, if necessary.
- Combine half the **butter** and half the **garlic** (reserve remaining of both for sauce) in a mixing bowl. Spread garlic butter on rolls.
- Place rolls directly on rack in hot oven and bake until golden brown, 4-6 minutes.



4

Cook the Shrimp

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat. Add **shrimp** to hot pan and cook undisturbed until seared on one side, 2-3 minutes.
- Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Transfer shrimp to a plate.
- Reserve pan; no need to wipe clean.



5

Make the Sauce

- Return pan used to sear shrimp to medium-high heat.
- Add remaining **butter**, 1 tsp. **lemon zest**, and **garlic** to hot pan and cook until aromatic, 30-45 seconds.
- Add **cream, pasta, reserved pasta water, cheese**, and a pinch of **salt** and stir occasionally until slightly thickened, 2-3 minutes.
- Remove from burner and stir in **shrimp, mustard**, and **parsley** (reserve a pinch for garnish).
- Plate dish as pictured on front of card, garnishing with remaining parsley. Squeeze **lemon wedge** over to taste. Bon appétit!