



In your box

- 4 oz. Broccolini
- 1 oz. Grated Parmesan
- .48 oz. Parmesan Cheese Crisps
- 4 oz. Rosee Sauce
- 6 oz. Campanelle Pasta
- 2 Garlic Cloves
- ¼ tsp. Red Pepper Flakes

Customize It Options

- 8 oz. Shrimp
- 14 oz. Diced Chicken Thighs
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 16 oz. Shrimp—Double Portion



Staff Pick

Tomato Cream Shrimp Campanelle with broccolini

NUTRITION per serving—Calories: 637, Carbohydrates: 72g, Fat: 23g, Protein: 38g, Sodium: 1697mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
25-35 min.

Cook Within
3 days

Difficulty Level ● ○ ○ ○
Easy

Spice Level ● ○ ○ ○
Mild

① You will need

Olive Oil, Salt, Pepper

Medium Pot, Colander, Large 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!

- 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: **pasta cooking water**



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- Reserve pot; no need to wipe clean.



2

Prepare the Ingredients

- Trim bottom end of **broccoli**. Slice into 1" pieces, leaving tops whole.
- Mince **garlic**.
- Gently crush **cheese crisps**.
- Pat **shrimp** dry.
- If using **chicken thighs**, pat dry. (Don't worry about trimming. Excess fat will render while cooking and add flavor.) If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" pieces. Season either thighs or breasts all over with ¼ tsp. salt.



3

Cook the Shrimp

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat. Working in batches if necessary, add **shrimp** to hot pan and cook until browned and shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- If using **chicken**, follow same instructions, stirring occasionally until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Transfer shrimp to a plate. Keep pan over medium-high heat.



4

Cook the Broccoli

- Add 2 tsp. **olive oil** and **broccoli** to hot pan and stir often until bright green, 2-3 minutes.
- Stir in **garlic** and a pinch of **salt** until fragrant, 30-60 seconds.
- Add ½ cup reserved **pasta cooking water** (reserve remaining for sauce). Bring to a simmer. Once simmering, stir occasionally until broccoli is tender but still crisp and water is mostly evaporated, 3-5 minutes.
- Remove from burner and stir in **shrimp** and **grated Parmesan**.



5

Heat Sauce and Finish Dish

- Return pot used to cook pasta to medium heat. Add **rosee sauce**, ¼ cup remaining **pasta cooking water**, and a pinch of **salt** and **pepper** to hot pot and stir to combine.
- Add **pasta** and stir until heated through, 1-2 minutes.
- If too dry, add remaining pasta cooking water, 1 Tbsp. at a time, until sauce coats pasta.
- Plate dish as pictured on front of card, topping pasta with **broccoli**. Garnish with **cheese crisps** and **red pepper flakes** (to taste). Bon appétit!