



In your box

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

Customize It Options

8 oz. Shrimp
8 oz. Scallops
16 oz. Shrimp—Double Portion
8 oz. Jumbo Shrimp
No protein

*Contains: milk, wheat

You will need

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



Customer Favorite

Tomato Cream Shrimp Campanelle with broccolini

NUTRITION per serving—Calories: 629, Carbohydrates: 72g, Fat: 21g, Protein: 38g, Sodium: 1773mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **pasta cooking water**

Customize It Instructions

- If using **16 oz. shrimp** or **jumbo shrimp**, follow same instructions as regular shrimp, working in batches if necessary.
- If using **scallops**, follow same instructions as shrimp in Steps 2 and 3. Cook until scallops reach a minimum internal temperature of 145 degrees, 1-2 minutes per side.
- If cooking **without a protein**, omit Step 3 and start Step 4 by placing a large non-stick pan over medium-high heat.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Trim bottom end of **broccolini**. Slice into 1" pieces, leaving tops whole.
- Gently crush **cheese crisps**.
- Mince **garlic**.
- Pat **shrimp** dry.



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.
- Transfer shrimp to a plate. Keep pan over medium-high heat.



4

Cook the Broccolini

- Add 2 tsp. **olive oil** and **broccolini** to hot pan and stir often until bright green, 2-3 minutes.
- Add **garlic** and a pinch of **salt**. Stir 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 broccolini 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 until combined.
- 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.*
- Remove from burner.
- Plate dish as pictured on front of card, topping pasta with **broccolini** and **shrimp**. Garnish with **cheese crisps** and **red pepper flakes** (to taste). Bon appétit!