

DINNERLY



Speedy Recipe! Shrimp Fettuccine Alfredo

with Garlic Broccoli



20-30min



2 Servings

Shrimp fettuccine alfredo—hard to say, easy to eat! Especially when you're using our ready-to-heat alfredo sauce. Grated Parm rains down on top, and chili-garlic broccoli, with just the right amount of crunch, adds a little something special for your taste buds. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- ¾ oz Parmesan ⁷
- 1 pkt crushed red pepper
- 10 oz Alfredo sauce ⁷
- 6 oz linguine ¹
- ½ lb pkg shrimp ^{2,17}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- large pot
- microplane or grater
- medium skillet

ALLERGENS

Wheat (1), Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1000kcal, Fat 57g, Carbs 82g, Protein 41g



1. Prep ingredients

Bring a large pot of **salted water** to a boil over high.

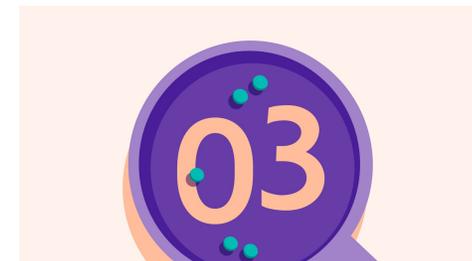
Cut **broccoli** into 1-inch florets, if necessary. Thinly slice **1 large garlic clove**.

Finely grate **Parmesan**.



2. Cook pasta

Add **pasta** to pot with boiling **salted water**; cook, stirring frequently to avoid sticking, until al dente, 7–11 minutes. Reserve **½ cup cooking water**, then drain well. Return pasta to pot off heat and toss with **1 teaspoon oil**; set aside until step 4.



3. Cook shrimp

While **pasta** cooks, rinse **shrimp** and pat very dry. Season with **salt and pepper**.

Heat **2 teaspoons oil** in a medium skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes. Transfer to a plate.



4. Cook broccoli

Heat **1 tablespoon oil** in same skillet over medium-high. Add **broccoli** and cook, stirring frequently, until browned in spots and crisp-tender, 3–4 minutes. Reduce heat to medium; add **sliced garlic** and **1 tablespoon oil**. Cook, stirring, until garlic is softened, 1 minute. Season to taste with **salt** and **¼ teaspoon red pepper flakes** (or more to taste).



5. Finish & serve

Return **pasta** to low heat; add **Alfredo sauce** and **½ of the Parmesan**. Stir vigorously until coated and sauce is slightly thickened, 1–2 minutes (if pasta seems dry, add 1 tablespoon cooking water at a time, stirring to combine). Add **shrimp**; toss to combine. Season to taste.

Serve **fettuccine Alfredo** garnished with **remaining Parmesan** and **garlic broccoli** alongside. Enjoy!



6. Check us out!

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