

DINNERLY



No Chop! Cajun Shrimp Alfredo with Roasted Red Peppers



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this Cajun shrimp Alfredo? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta and shrimp, stir in Alfredo sauce, and add some roasted red peppers. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 oz cavatappi ¹
- 4 oz roasted red peppers
- ½ lb pkg shrimp ^{2,17}
- ¼ oz Cajun seasoning
- 10 oz Alfredo sauce ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

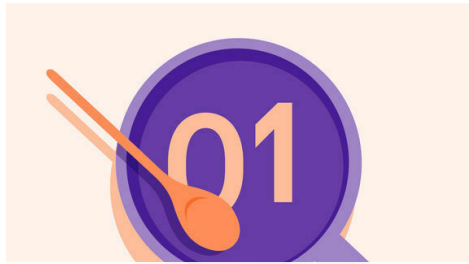
- large saucepan
- medium nonstick skillet

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 720kcal, Fat 28g, Carbs 80g, Protein 35g



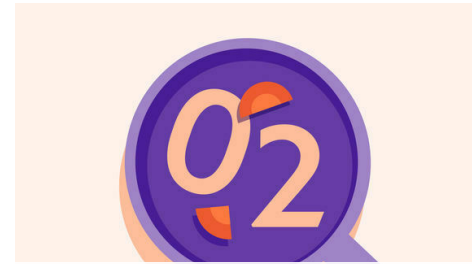
1. Cook pasta

Bring a large saucepan of **salted water** to a boil over high heat. Add **pasta** and cook, stirring occasionally, until al dente, 8–10 minutes. Reserve **¼ cup cooking water**, then drain pasta and set aside in colander until step 3.

Tear **all of the roasted red peppers** into bite-sized pieces, if necessary.



What were you expecting, more steps?



2. Cook shrimp

Rinse **shrimp** and pat very dry. Season with **salt, pepper**, and **1 teaspoon Cajun seasoning**. Heat **2 teaspoons oil** in a medium nonstick skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes.



You're not gonna find them here!

3. Heat sauce & serve

To skillet with **shrimp**, stir in **Alfredo sauce** and **reserved cooking water**. Reduce heat to medium, and cook, stirring occasionally, until sauce is warmed through, 1–2 minutes. Stir in **roasted peppers**. Add **pasta**; stir to coat.

Season **Cajun shrimp Alfredo** to taste with **salt** and **pepper** and serve. Enjoy!

6. ...

Kick back, relax, and enjoy your Dinnerly!