

DINNERLY



Dinner & Dessert! Truffle Shrimp Alfredo with Spaghetti, Peach & Tomato Salad & More!



30-40min



2 Servings

How many fancy ingredients can we pack into one recipe? Let's find out! Tender spaghetti wraps around plump shrimp and truffle dust-infused Alfredo sauce. A bed of arugula topped with juicy peaches and tomatoes and shaved Parmesan lightens up the plate of creamy, umami-rich pasta. A decadent chocolate mousse serves as a well deserved sweet finish. We've got you covered!

WHAT WE SEND

- 1 peach
- 6 oz grape tomatoes
- $\frac{3}{4}$ oz Parmesan ³
- 1 lemon
- 5 oz arugula
- 6 oz spaghetti ²
- 10 oz pkg shrimp ⁴
- 10 oz Alfredo sauce ³
- $\frac{1}{4}$ oz truffle dust
- 2 chocolate mousses ^{1,3,5}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large pot
- vegetable peeler
- medium skillet

ALLERGENS

Egg (1), Wheat (2), Milk (3), Shellfish (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1090kcal, Fat 53g, Carbs 108g, Protein 47g



1. Prep ingredients

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

Halve **peach**, discard pit, and cut into $\frac{1}{2}$ -inch slices. Halve **tomatoes**. Shave **half of the Parmesan** with a vegetable peeler. Cut **lemon** into wedges.

In a large bowl, combine **half of the arugula** (save rest for own use), **peaches**, **tomatoes**, and **shaved Parmesan**. Refrigerate until ready to serve.



2. Cook pasta

Add **pasta** to **boiling water** and cook, stirring to prevent sticking, until al dente, 8–9 minutes.

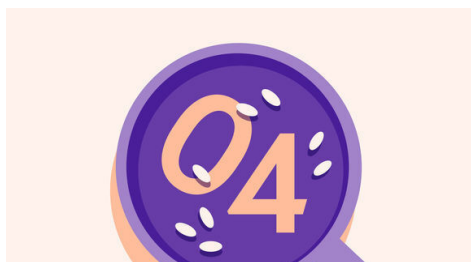
Reserve $\frac{1}{4}$ **cup cooking water**; drain **pasta**.



3. Cook shrimp

Meanwhile, pat **shrimp** dry; season with **salt** and **pepper**.

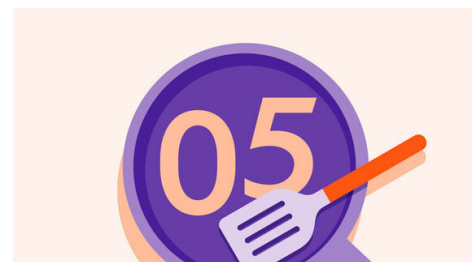
Heat **1 tablespoon oil** in a medium skillet over high until lightly smoking. Add **shrimp** in a single layer and cook until just curled, pink, and cooked through, 2–3 minutes, flipping halfway through. Transfer to a plate.



4. Sauce pasta

Add **Alfredo sauce** and $\frac{1}{2}$ **teaspoon truffle dust** to skillet; bring sauce to a simmer over medium-high heat. Add **pasta** and **reserved cooking water** to skillet. Cook, stirring and tossing frequently, until sauce just coats pasta, 1–2 minutes.

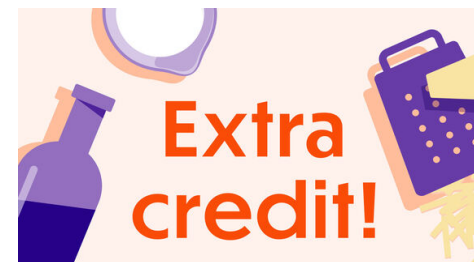
Remove from heat and squeeze in $\frac{1}{2}$ **tablespoon lemon juice** (or more to taste); season to taste with **salt** and **pepper**.



5. Finish & serve

Add **shrimp** to **pasta**, stirring to mix well. Dress **salad** to taste with **lemon juice** and **oil**; season to taste with **salt** and **pepper**.

Serve **shrimp Alfredo** with **grated Parmesan** and **extra lemon wedges**. Serve with **salad** and finish off the meal with a **chocolate mousse**. Enjoy!



6. How many is a mousse?

More than one moose may be moose, but more than one mousse is mousses! Now pass those light and airy chocolate mousses our way, please.