DINNERLY

No Chop! Pesto Pasta with Large Shrimp
and Peas

🕑 ca. 20min   🍴 2 Servings

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

1. Prep equipment & shrimp

Preheat broiler with a rack in the top position. Bring a medium pot of **salted water** to a boil.

Rinse **shrimp** and pat very dry.

2. Cook pasta & peas

Add **pasta** to pot with boiling **salted water**; cook over high heat, stirring often to prevent sticking, 8–11 minutes.

Add **peas** and cook until peas are tender and pasta is al dente, about 1 minute more. Reserve **¼ cup pasta water** and drain. Reserve pot for step 4.

3. Broil shrimp

While **pasta** cooks, transfer **shrimp** to a rimmed baking sheet and toss with **1 tablespoon oil** and **a pinch each of salt and pepper**. Spread into a single layer and broil on top oven rack until cooked through, 3–5 minutes.
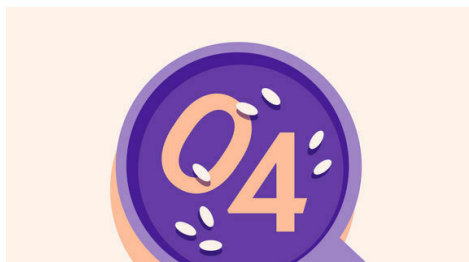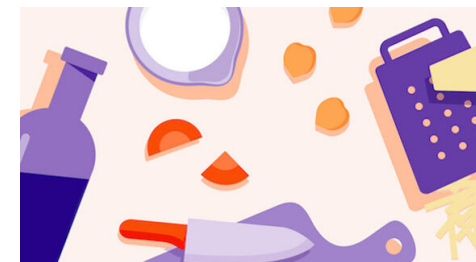
4. Finish pasta & serve

Add **pasta, peas**, and **shrimp** to reserved pot off heat. Add **pesto** and **2 tablespoons butter**; stir until creamy (if pasta seems dry, add **1 tablespoon reserved pasta water** at a time, as needed).

Season **shrimp and pesto pasta** to taste with **salt** and **pepper** and serve. Enjoy!
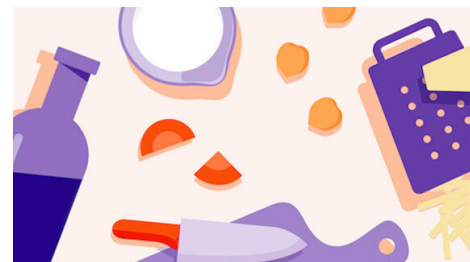
5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!