

# DINNERLY



## Creamy Cajun Pasta with Large Shrimp

Tomatoes & Scallions



20-30min



2 Servings

Who said a quick and easy weeknight pasta has to be basic? Wasn't us. This creamy, spicy pasta gives us all the Cajun feels without feeling like we just did a workout in the kitchen. We've got you covered!

### WHAT WE SEND

- 6 oz penne<sup>3</sup>
- 2 scallions
- 1 plum tomato
- ½ lb pkg shrimp<sup>2</sup>
- ¼ oz Cajun seasoning
- 3 oz mascarpone<sup>1</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter<sup>1</sup>
- garlic

### TOOLS

- large pot
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 770kcal, Fat 41g, Carbs 69g, Protein 34g



#### 1. Cook pasta

Bring a large pot of **salted water** to a boil over high heat. Add **pasta** and cook, stirring often to prevent sticking, 6–8 minutes. Drain and return pasta to pot off heat with **1 tablespoon butter**. Cover to keep warm until step 5.



#### 2. Prep ingredients

While **pasta** cooks, finely chop **2 teaspoons garlic**.

Trim ends from **scallions**, then thinly slice, keeping dark greens separate.

Cut **tomato** into ½-inch pieces.



#### 3. Cook shrimp

Pat **shrimp** very dry (first thaw under cool running water, if necessary); season with a **pinch of salt** and **all of the Cajun seasoning** (or less depending on heat preference). Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add shrimp; cook until browned and cooked through, 2–3 minutes per side. Transfer to a bowl; set aside until step 5.



#### 4. Cook tomatoes

To same skillet over medium-high heat, add **tomatoes, scallion whites and light greens, chopped garlic, and 2 tablespoons butter**; cook, stirring frequently, until tomatoes just start to break down, 2–3 minutes. Stir in **½ cup water** and bring to a simmer.



#### 5. Finish sauce & serve

To skillet with **tomatoes**, stir in **half of the mascarpone** (save rest for own use) until combined, about 1 minute. Stir in **shrimp and pasta**; toss until warmed through and coated in sauce, about 30 seconds. Season to taste with **salt and pepper**.

Serve **Cajun shrimp pasta** with **scallion dark greens** sprinkled over top. Enjoy!



#### 6. Did you know?

Ordering Dinnerly is not only more convenient, but it also reduces your carbon footprint. A study from the University of Michigan found that cooking with meal kits (including packaging) generates a much lower carbon footprint than purchasing the same ingredients at the grocery store. Considering every step in the process, average greenhouse gas emissions are ⅓ lower when cooking with meal kits.