

DINNERLY



Shrimp Alfredo Pasta with Peas & Parmesan

 ca. 20min  2 Servings

Fettuccine alfredo—hard to say, easy to eat! For this one we've subbed in silky cream cheese for the usual butter and cream combo and fun penne pasta for the long noodles. Grated Parm rains down on top of shrimp and sweet peas for a dinner that hits every level of comfort cuisine. We've got you covered!

WHAT WE SEND

- 1 pkg penne ¹
- garlic
- ¾ oz piece Parmesan ²
- 2 pkts cream cheese ²
- ½ lb pkg shrimp (use immediately or freeze until ready to use) ³
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour ¹
- olive oil

TOOLS

- medium pot
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 620kcal, Fat 19g, Carbs 75g, Protein 38g



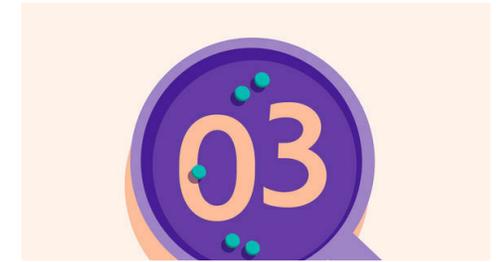
1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **penne** and cook, stirring occasionally, until al dente, 8–9 minutes. Reserve **2 tablespoons cooking water**, then drain pasta well.



2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. In a medium bowl, whisk to combine **cream cheese**, **¾ cup water**, **1 tablespoon flour**, and a **generous pinch of salt and pepper** (it will not be smooth).



3. Cook shrimp

Rinse **shrimp**, then pat very dry. (First thaw under cool running water, if necessary.) Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add shrimp and **chopped garlic**; cook, stirring occasionally, until shrimp are pink and almost cooked through, about 2 minutes.



4. Sauce pasta

Reduce heat to medium, then stir in **cream cheese mixture** until melted. Stir in **peas** and **cooked pasta**, then add **half of the Parmesan**, stirring in large pinches to avoid clumping. Bring to a simmer; cook, stirring occasionally, until peas and pasta are warmed through, shrimp are cooked through, and sauce coats pasta, 3–4 minutes.



5. Finish & serve

If **pasta** is dry, stir in **1 tablespoon of the reserved cooking water** at a time, as needed; season to taste with **salt** and **pepper**. Serve **creamy shrimp alfredo pasta** in shallow bowls topped with **remaining Parmesan**. Enjoy!



6. Take it to the next level

Penne for your thoughts: brighten up this creamy bowl with a handful of chopped herbs. Sprinkle chopped parsley or tarragon over top before serving. Even better, add a squeeze of fresh lemon juice.