

# DINNERLY

## Creamy Shrimp Alfredo

TK



2 Servings

### WHAT WE SEND

- 8 oz pkg shrimp <sup>2,17</sup>
- 3 oz baby spinach
- 2 oz cream cheese <sup>7</sup>
- garlic
- 6 oz spaghetti <sup>1</sup>

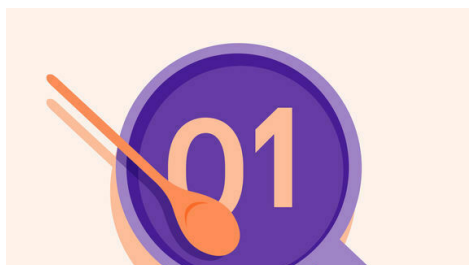
### WHAT YOU NEED

### TOOLS

### ALLERGENS

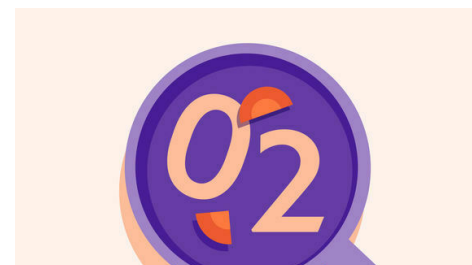
Wheat (1), Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING



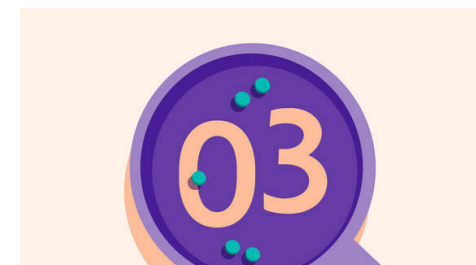
#### 1. Make rice

Heat rice with 1 tablespoon oil. Cook, stirring until toasted, about 2 minutes. Add **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes.



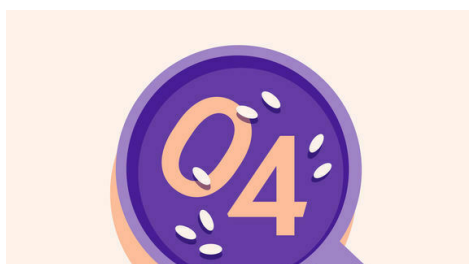
#### 2. Prep ingredients

Meanwhile, finely grate 1 teaspoon garlic. Finely grate parmesan. Using kitchen shears, coarsely chop spinach in bag (alternatively, you can tear into large chunks using your hands).



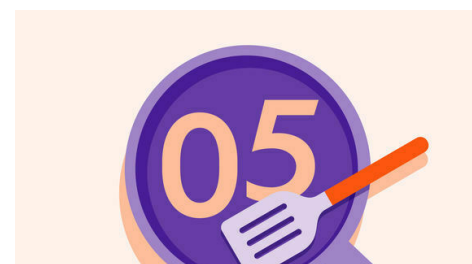
#### 3. Cook shrimp

Pat shrimp very dry and season all over with salt and pepper. Heat 1 tablespoon oil in medium nonstick skillet. Add shrimp and cook until pink, 2–3 minutes, flipping halfway. Add garlic and 1½ teaspoon flour, cook until fragrant, about 30 seconds.



#### 4. Make sauce

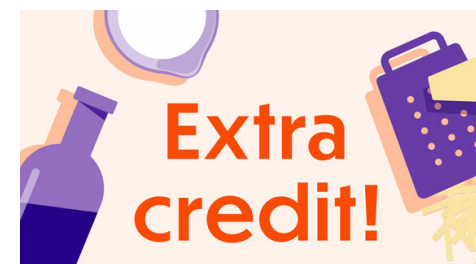
Add ⅔ cup water to skillet and bring to a simmer. Stir in cream cheese, half of the parmesan, and spinach. Cook, stirring, until cheese is melted and spinach is wilted, about 3 minutes. Season to taste with salt and pepper.



#### 5. Serve

Fluff rice with fork and spoon onto plates. Spoon creamy shrimp on top. Enjoy!

1T butter in rice



#### 6.