

DINNERLY



Japanese-Style Pasta with Shrimp & Mushrooms

Parmesan & Furikake



20-30min



2 Servings

A new classic, this Japanese spin on linguine features garlicky mushrooms in a soy-butter sauce with a shower of freshly grated Parmesan. Al dente pasta is tossed in the umami-rich sauce before a final garnish of scallions and furikake, a savory sesame seed blend. Decadently irresistible—and without a drop of marinara in sight. We've got you covered!

WHAT WE SEND

- ½ lb mushrooms
- 2 scallions
- ½ lb pkg shrimp ²
- ½ oz tamari soy sauce ³
- ¼ oz mushroom seasoning
- ¼ oz furikake ⁴
- ¾ oz Parmesan ¹
- 6 oz linguine ⁵

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- 4 Tbsp butter ¹

TOOLS

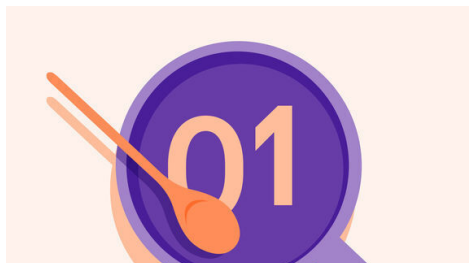
- medium pot
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

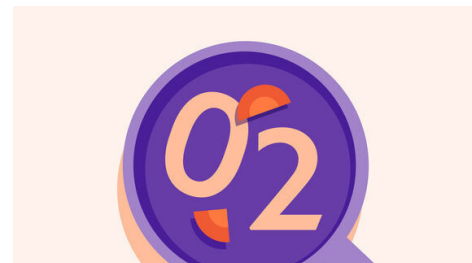
Calories 820kcal, Fat 43g, Carbs 72g, Protein 38g



1. Prep ingredients

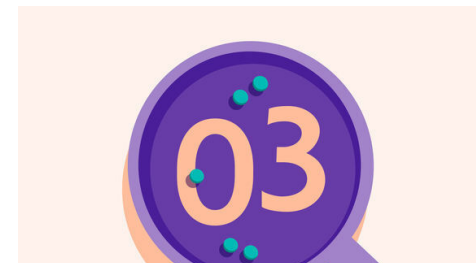
Bring a medium pot of **water** to a boil (do not salt).

Trim stem ends from **mushrooms**, then thinly slice caps. Trim **scallions**; thinly slice. Finely chop **2 teaspoons garlic**.



2. SHRIMP VARIATION

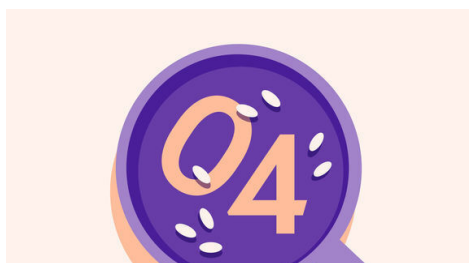
Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes. Transfer to a plate. Wipe out skillet.



3. Cook mushrooms

In same skillet, heat **2 tablespoons oil** over medium-high. Add **mushrooms** and **a pinch each of salt and pepper**. Cook, stirring occasionally, until any liquid has evaporated and mushrooms are beginning to brown, 5–7 minutes.

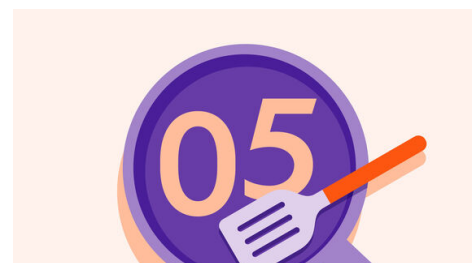
Add **chopped garlic** and cook until fragrant, about 30 seconds. Off heat, stir in **tamari, mushroom seasoning**, and **4 tablespoons butter** until melted.



4. Cook pasta & finish sauce

Add **pasta** to pot with boiling **water** and cook, stirring occasionally, until just shy of al dente, 7–9 minutes. Reserve **1 cup cooking water**; drain pasta.

Add pasta and **½ cup of the cooking water** to skillet with **mushrooms**. Cook over high heat, constantly stirring and tossing, until creamy **sauce** forms, 1–2 minutes. Thin with more cooking water, as needed.



5. Finish & serve

Off heat, add **shrimp, Parmesan**, and **half of the scallions**; stir until cheese is melted and creamy. Season to taste with **salt** and **pepper**.

Serve **pasta** garnished with **remaining scallions** and **furikake**. Enjoy!



6. Check us out!

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