

DINNERLY

Creamy Shrimp Alfredo

TK



2 Servings

WHAT WE SEND

- 8 oz pkg shrimp ^{2,17}
- 3 oz baby spinach
- 2 oz cream cheese ⁷
- garlic
- 6 oz spaghetti ¹

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



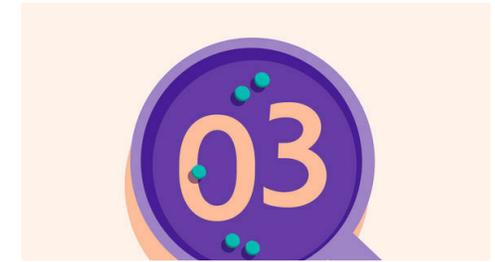
1. Make rice

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 $\frac{2}{3}$ 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.

Extra credit!