

DINNERLY



Shrimp Casino Pasta with Bacon, Panko & Parm



30min



2 Servings

Level up your dinner menu with this premiYUM recipe! You'll want to bet big on this dish. We're giving succulent shrimp the casino treatment—aka topping them off with bacon, panko toasted in bacon fat, a sprinkle of Parm, and a squeeze of lemon. Of course we'd never forget about the pasta! We're tossing linguine in a creamy, lemony sauce, plus we added a lemony arugula salad for good measure. We've got you covered! **299**

WHAT WE SEND

- ¼ oz fresh parsley
- 1 lemon
- 4 oz pkg thick-cut bacon
- 1 oz panko ¹
- 6 oz linguine ¹
- ½ lb pkg shrimp ^{2,17}
- 5 oz arugula
- 2 (¾ oz) Parmesan ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- butter ⁷

TOOLS

- large saucepan
- microplane or grater
- medium skillet

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

Calories 1160kcal, Fat 64g, Carbs 79g, Protein 62g

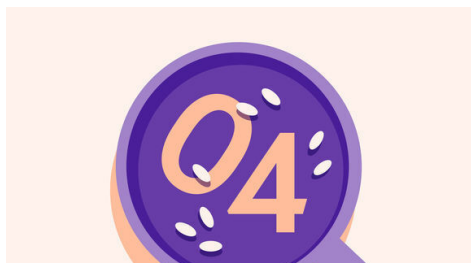


1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Finely chop **2 teaspoons garlic**. Finely grate **all of the Parmesan**, if necessary. Coarsely chop **parsley**. Zest **1 teaspoon lemon**.

Juice **2 teaspoons lemon** into a medium bowl; whisk in **3 tablespoons oil** and a **pinch each of salt and pepper**. Set aside **dressing** for step 5. Cut remaining lemon into wedges.



4. Cook shrimp

Pat **shrimp** very dry; season with **salt** and **pepper**.

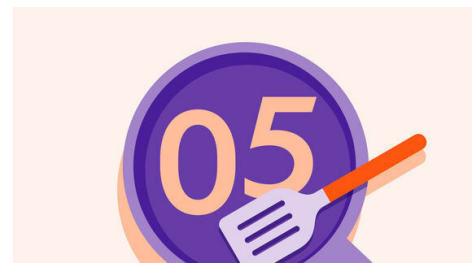
Transfer **remaining bacon fat** to skillet and heat over medium-high. Add shrimp; cook until just pink and opaque, 1–2 minutes per side. Reduce heat to medium. Add **2 tablespoons butter**, **lemon zest**, and **chopped garlic**; cook, stirring, until butter is melted.



2. Cook bacon & panko

Cut **bacon** into 1-inch pieces. Place in a medium skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Transfer to a paper towel-lined plate. Reserve **2 tablespoons bacon fat** in skillet; set aside remaining bacon fat.

Add **panko** to skillet with fat over medium heat. Cook, stirring, until toasted, 2–4 minutes. Transfer to a small bowl.



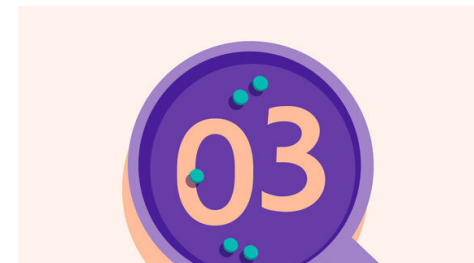
5. Finish & serve

Add **reserved pasta water** to skillet; bring to a simmer. Stir in **half of the Parmesan**; cook until melted. Add **pasta**; toss to coat. Season to taste with **salt** and **pepper**. Add **arugula** to bowl with **lemon dressing**; toss to coat.

Serve **shrimp casino pasta** topped with **bacon**, **panko**, **remaining Parmesan**, and **parsley**. Serve with **salad** and **lemon wedges**. Enjoy!

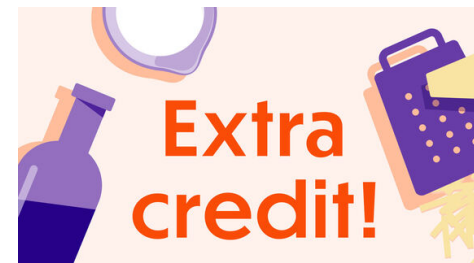
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3. Cook pasta

Add **pasta** to saucepan with boiling **salted water**; cook, stirring occasionally to prevent sticking, until al dente, 8–9 minutes. Reserve **½ cup cooking water** and drain. Return pasta to saucepan off heat and toss with **1 teaspoon oil**. Cover to keep warm.



6. Bacon tip!

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.