FETTUCINE AL LIMONE

COOKING INSTRUCTIONS

PREP





To prepare this dish, you'll need your preferred olive oil, salt, and pepper; a medium-sized pot; a medium-sized sauté pan; a spoon for stirring; and tongs or a slotted spoon.

COOKING



- 1 Bring a pot of lightly salted water to a boil. For best results, prepare pasta and al limone at the same time.
- 2 Meanwhile, heat a separate sauté pan to low heat. Open the Al Limone Pack and add it to the warm pan. Heat slowly, stirring often.
- 3 Open Pasta Pack and add pasta to the boiling water, stirring often. Pasta will need to cook for 4-5 minutes or until al dente.
- 4 After approximately 3-4 minutes, check one of the noodles for al dente texture.
- Slowly add it to the lemon cream. Try not to transfer too much water from pasta a little is okay.
- 6 For shrimp: Open Shrimp Pack and add to the al limone. Cook for an additional 2-3 minutes.
- 7 Time to taste the dish! You should taste a light & flavorful lemon cream. Flavor as desired; it may need a dash of salt & pepper or maybe a light squeeze of a lemon or zest.

PLATING



- 8 Once your desired flavor is achieved, begin to plate your pasta. Remember to twist & twirl for presentation and lightly dust
- with parmesan.

Take a picture to share with your friends and family. Remember to tag Pasta Packs on Instagram or Facebook. Enjoy!