SPAGHETTI POMODORO

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 and/or a solid spoon.

COOKING



- 1 Bring a pot of lightly salted water to a boil. For best results, prepare pasta and pomodoro at the same time.
- Meanwhile, warm a separate sauté pan to low heat. Add the pack of tomato sauce with a touch of olive oil to the warm pan. Lightly heat the sauce and try not to reduce it down.
- 3 Open Pasta Pack, add to the boiling water, and stir 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.
- 6 Remove pasta with tongs or a slotted spoon and slowly add to the tomato sauce. Try not to transfer too much water from pasta.
- 6 For shrimp: Open Shrimp Pack and add to the aglio sauce. Cook for an additional 2-3 minutes.
- 7 Time to taste the dish! You should be tasting fresh lemon, parsley, and a slight kick from the red pepper and aromatic garlic. Flavor as desired, it may need a dash of salt & pepper or maybe a light squeeze of a lemon.

PLATING



- 8 Once your desired flavor is achieved, begin to plate your pasta. Remember to twist & twirl for presentation.
- **9** Take a picture to share with your friends and family. Remember to tag Pasta Packs on Instagram or Facebook. Enjoy!