



CITRUS SHRIMP
PASTA

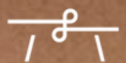


TABLE & TWINE

Pasta



Contains Gluten

Shrimp



Contains Shellfish

Spinach



Prosciutto



Sauce



Contains Dairy

Pesto



Contains Dairy & Nuts

Tomatoes



Gremolata



Contains Gluten

STEP 1 Heat a sauté pan over medium heat and add two tablespoons of your preferred cooking oil.

STEP 2 Season raw shrimp with salt and pepper. Once the sauté pan is hot, add shrimp to the pan and cook for 30 seconds, then flip and cook for an additional 30 seconds.

STEP 3 Add roasted heirloom grape tomatoes and turanicum wheat pasta to the pan and sauté for 1-2 minutes. Then add citrus white wine sauce to pan and heat for another 30 seconds, or until simmering, stirring occasionally. Once hot, fold in fresh baby spinach and stir until wilted. Remove from heat and transfer to a serving dish.

STEP 4 Top your completed shrimp pasta dish with asiago cheese and shaved prosciutto di parma. Dollop pesto around and over the top of the pasta. Sprinkle Calabrian chile gremolata over top and serve immediately.

COOKING TIMES MAY VARY, PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.