

Bow Thai Shrimp

Description

Serves 2–3. Shrimp are sautéed, then tossed with bowtie pasta and our specially prepared Thai pesto made with market-fresh cilantro, peanuts, and a hint of fresh ginger. Red pepper flakes are packaged separately so you can make this dish as spicy as you'd like. This Dinner Done favorite is delicious served warm or cold. **At-Home GF or KF Modification:** Substitute your favorite gluten-free or keto-friendly pasta.

Cooking Instructions

This dish has 4 parts: Shrimp, Pasta, Pesto, and Red Pepper Flakes.

QuickThaw: QuickThaw shrimp and pesto by submerging well-sealed packages in water for 10–15 minutes.

Cooking Method: QuickThaw/Sauté

Pasta: Bring a large pot of water and 1 teaspoon salt to a boil. Add pasta and cook until al dente.

Shrimp: While pasta cooks, sauté shrimp until opaque and cooked through.

Finish: Add cooked pasta and pesto to the pan with the shrimp. Sprinkle in red pepper flakes to taste, and cook until hot throughout. Serve warm or cold.

Internal temp: 145°F.

Serving Suggestions: Serve with crusty French bread. Pinot Grigio.

Please Note: Cooking times are estimates and may vary based on your stovetop, pan, equipment, and how thawed the dish is when placed in the skillet.

Nutritional Information

Per Serving: 534 cal, 28g fat, 3g saturated fat, cholesterol not listed, sodium not listed, 0g sugar, 47g carbohydrates, 3g fiber.

Contains: Peanuts. Shellfish/Shrimp. Wheat.

Lifestyle: Dairy-Free.

Optional At-Home Modification: Substitute gluten-free pasta or keto-friendly pasta to make this dish gluten-free or keto-friendly.

Ingredients: shrimp, wheat pasta, peanuts, cilantro, garlic, ginger, canola oil, lemon juice, salt, red pepper flakes.

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary. Serving size: 3 servings per entrée, unless otherwise stated.



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