

Shrimp Milano

Cooking Instructions

This dish has 3 parts: Shrimp, Alfredo Sauce, and Linguine.

QuickThaw to Skillet and Microwave.

QuickThaw: QuickThaw Shrimp Mix by submerging well-sealed bag in water for 10–15 minutes.

Pasta: In boiling salted water, cook pasta according to package directions, about 6–7 minutes. Al dente is good.

Shrimp Mix: In a large skillet over medium-high heat, sauté shrimp mixture using a little oil. Sauté until shrimp is cooked, not more. Shrimp should be opaque throughout.

Alfredo Sauce: Place Alfredo Sauce in a microwave-safe container and microwave until the sauce reaches a boil, about 1–2 minutes. Make sure the bowl is sufficiently large or the sauce will boil over. Mix with a fork and return to microwave for another 30 seconds.

Assemble: Combine shrimp, pasta, and Alfredo Sauce on a serving platter or on individual plates.

Internal temp: 145°F.

Serving Suggestions: Serve with a field green salad. Chardonnay.

Please Note: Cooking times are estimates and vary based on your actual stovetop or microwave, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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