

Shrimp with Basil Walnut Pesto

Cooking Instructions

This dish has 3 parts: Shrimp, Pasta, and Basil Walnut Pesto.

QuickThaw: QuickThaw Shrimp and Pesto by submerging well-sealed packages in water for 10–15 minutes. Rinse and pat shrimp dry.

Pasta:

1. Bring a large pot of water and 1 tsp salt to a boil.
2. Add pasta and cook until al dente, about 9–11 minutes.
3. Reserve 1 cup of pasta water.
4. Drain and set pasta aside.

Shrimp and Pesto:

1. While pasta cooks, heat a large skillet over medium-high heat and sauté shrimp until opaque and cooked through.
2. Add pesto to shrimp and cook until hot throughout.
3. Toss shrimp mixture with drained pasta.
4. If pasta seems too dry, add reserved pasta water until desired consistency is reached.
5. Add additional salt to taste if needed.
6. Enjoy! Serve warm or cold.

Internal temp: 145°F.

Serving Suggestions: French bread and field green salad. Pinot Grigio.

Please Note: Cooking times are estimates and vary based on your actual stovetop, 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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