

Spanish Shrimp over Penne Pasta

Cooking Instructions

This dish has 3 parts: Shrimp, Sauté Kit, and Pasta.

QuickThaw: QuickThaw Sauté Kit and shrimp by submerging well-sealed containers in water for 15–20 minutes, until thawed.

Pasta: Boil pasta according to label instructions.

Shrimp:

1. In a large skillet over medium heat, heat 1 Tbsp oil and add contents of Sauté Kit.
2. Sauté for 5–7 minutes, until veggies are tender.
3. Add shrimp and stir slightly.
4. Reduce heat to low.
5. Add water if the sauce seems dry.
6. Cover skillet.
7. Simmer for 5–10 minutes, stirring occasionally, until shrimp are opaque and cooked through.

Internal temp: 145°F.

Serving Suggestions: Serve over pasta. Side salad. Sangria.

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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