Bow Thai Shrimp

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.

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