

Shrimp Linguini

TOTAL TIME
60 min

SERVINGS
19



This creamy Roasted Poblano & White Cheddar with Tomatillos sauce is the perfect addition to any pasta dish. The sauce is deliciously flavored with a mix of julienned sundried tomatoes, spinach and garlic.

MADE WITH



Verve® Roasted Poblano & White Cheddar Soup with Tomatillos

CASE CODE 26820

Ingredients

30 mL	Olive oil
454 g	Shrimp, raw, peeled, deveined
5 g	Kosher salt
2.3 g	Black pepper, ground
454 g	Poblano chili, charred, julienne
8.5 g	Garlic, minced
227 g	Sun-dried tomatoes, julienne
454 g	Spinach, fresh
1 pouch (1.81 kg)	Verve® Roasted Poblano & White Cheddar Soup with Tomatillos
5 g	Parsley, fresh, chopped
652 g	Linguine, cooked, drained

Directions

- 1** In large saucepan, heat first listed amount of oil over medium heat.
- 2** Add shrimp, salt and pepper. Sauté for 1 minute. Reserve.
CCP: Heat to a minimum internal temperature of 63°C (145°F) for 1 minute.
- 3** Using same pan, add second listed amount of oil, poblano peppers, garlic and sundried tomatoes. Sauté for 2 minutes.
- 4** Add spinach. Cook for an additional minute.
- 5** Add Roasted Poblano & White Cheddar Soup with Tomatillos. Simmer for 10 minutes on low heat.
CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
- 6** Add parsley and reserved shrimp.
- 7** Pour mixture over warm linguini.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.

To Serve

Using 1-#4 + 1-#8 spoodle, portion 1 ½ cups onto serving plate. Serve immediately.