



Shrimp Marinara With Olive Dipping Oil and Baguette

Meal Time - 20 minutes
Serves 4

Shopping List

BAKERY

1 (8-ounce) baguette

DAIRY

1 (9-ounce) package refrigerated linguine
1 tablespoon shredded three cheese blend

DRY GROCERY

1 (26-ounce) jar marinara sauce with Burgundy wine
1 tablespoon chopped black olives
2 tablespoons basil pesto
4 tablespoons extra virgin olive oil

SEAFOOD

1 pound peeled/deveined shrimp (51/60 count)

SUGGESTED ITEMS

cherry strudel
Merlot wine
fresh salad blend
sliced baby portabellas for sauce

Cooking Sequence

- Prepare marinara through step 3 - 10 minutes
- Prepare dipping oil; complete marinara and serve - 10 minutes

Utensils and Cookware

large saucepan with lid
large sauté pan with lid
small bowl, colander
cooking spoons
knife and cutting board (optional)
measuring utensils

Shortcuts and Tips

Add some authentic flavor to your next pizza by using the olive dipping oil for drizzling or dipping.

Shrimp Marinara

INGREDIENTS

- 1 tablespoon extra virgin olive oil
- 1 pound peeled/deveined shrimp (51/60 count)
- 1 tablespoon basil pesto
- 1 (26-ounce) jar marinara sauce with Burgundy wine
- 1 (9-ounce) package refrigerated linguine

STEPS

1. Fill large saucepan 1/2 full of water. Cover and bring to a boil on high heat for pasta.
2. Preheat large sauté pan on medium-high 2–3 minutes. Place oil in pan and swirl to coat. Add shrimp, pesto, and suggested sliced mushrooms, if using; sauté 2 minutes.
3. Reduce heat on shrimp to medium and stir in

- marinara sauce; cover and simmer, stirring occasionally, 5 minutes.
4. Stir pasta into boiling water. Boil 3 minutes, stirring frequently, until tender.
 5. Drain pasta and serve shrimp over pasta.

CALORIES (per 1/4 recipe) 482kcal; FAT 13g; CHOL 172mg; SODIUM 1070mg; CARB 56g; FIBER 7g; PROTEIN 36g; VIT A 26%; VIT C 26%; CALC 18%; IRON 34%

Olive Dipping Oil and Baguette

INGREDIENTS

- 3 tablespoons extra virgin olive oil
- 1 tablespoon basil pesto
- 1 tablespoon chopped black olives
- 1 tablespoon shredded three-cheese blend
- 1 (8-ounce) Bakery baguette

STEPS

1. Combine in small bowl, olive oil, pesto, olives, and cheese.

2. Slice or tear baguette into bite-sized pieces. Serve.

CALORIES (per 1/4 recipe) 263kcal; FAT 13g; CHOL 1mg; SODIUM 381mg; CARB 31g; FIBER 1g; PROTEIN 5g; VIT A 0%; VIT C 0%; CALC 2%; IRON 10%