



TEAM FOUR
FOODSERVICE

VALUE⁴®



Protein+™ Penne with Shrimp in a Tomato Basil Cream Sauce

Yield: 10 portions

Ingredients:

20 oz. Barilla® Protein+™ penne
1 lb. Shrimp (p/d), sliced in ½ lengthwise
3 Tbsp. Extra virgin olive oil
1 Medium yellow onion, diced
3 Garlic cloves, minced
28 oz. CAN San Marzano tomatoes, crushed
1 Tbsp. Oregano, crushed
1 cup Heavy cream
2 Tbsp. Butter
¼ cup Fresh basil, sliced thin
Salt & black pepper to taste

Directions:

1. In a skillet over med/high heat add ½ of the olive oil and shrimp. Season with salt, pepper, and cook for 2-3 min.
2. Meanwhile, bring a pot of water to a boil and cook pasta according to package directions
3. Remove shrimp from the skillet and add remaining oil, onion, oregano and garlic. Cook until onion is translucent, about 2-3 min.
4. Add the tomato sauce and bring to a simmer. Add cream, butter, and return shrimp to the sauce.
5. Drain pasta and add to the sauce. Add ½ of the basil, and mix well.
6. Garnish with remaining basil.

Recipe and photo courtesy of Barilla