

SHRIMP LINGUINI MADE WITH CAMPBELL'S® RESERVE ROASTED POBLANO & WHITE CHEDDAR SOUP WITH TOMATILLOS



Total Time
60 MIN.


Difficulty
MEDIUM

Yields
19

Serving & Size
SERVING(1-1/2 CUPS LINGUINE+SAUCE)

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

Nutrition Facts	
Serving Size	SERVING(1-1/2 CUPS LINGUINE+SAUCE)
Amount Per Serving	
Calories 339	
	% Daily Value
Total Fat 13.7g	21%
Saturated Fat 6.4g	32%
Cholesterol 167mg	56%
Sodium 567mg	24%
Total Carbohydrate 30.3g	10%
Dietary Fiber 3.6g	14%
Protein 26g	52%
Vitamin A 22%	Vitamin C 77%
Calcium 14%	Iron 18%

INGREDIENTS	WEIGHT	MEASURE
olive oil		2 tbsp.
shrimp, yield from 1 pound raw, peeled, deveined		4
kosher salt		1 tsp.
black pepper, ground		1/2 tsp.
olive oil		2 tbsp.
poblano chile, charred, diced	16 oz.	1 1/2 cups
garlic		1 tbsp.
sun-dried tomatoes	8 oz.	4 cups
spinach, fresh	16 oz.	
 Campbell's® Reserve Roasted Poblano & White Cheddar Soup with Tomatillos		1 pouches
fresh parsley, chopped		1 tsp.
cooked linguine, drained	32 oz.	6 1/2 cups

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INSTRUCTIONS

1. In large sauce pan, 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 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 Campbell's® Reserve Roasted Poblano & White Cheddar Soup with Tomatillos. Simmer for 10 minutes on low heat.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

6. Add parsley and reserved shrimp.

7. Pour mixture over warm linguini.

CCP: Hold for hot service at 140°F or higher until needed.

To Serve: Using 1-#4 + 1-#8 spoodle, portion 1-1/2 cups onto serving plate. Serve immediately.