

FIRE ROASTED RED PEPPER PASTA SALAD WITH BLACKENED SHRIMP



Fire Roasted Red Pepper Pasta with Blackened Shrimp combines a creamy roasted pepper sauce with pasta, topped with shrimp seasoned and cooked to perfection. The smoky peppers and spiced shrimp create a delicious contrast of sweet and bold flavors for a satisfying dish.





Ingredients:

- 6 oz. Gordon Choice® Fire Roasted Red Pepper Pasta Salad #698640
- 3 oz. blackening seasoning
- 3 oz. Small tail-off fully cooked shrimp
- 2 tsp. Vegetable oil

Instructions:

1. In a small mixing bowl toss thawed shrimp and blackening seasoning until shrimp are fully coated.
2. In a sauté pan add oil and once hot, carefully place the shrimp into the pan and blacken.
3. In a medium size mixing bowl toss shrimp and pasta.
4. Plate and serve.

Product	Description	Code #	Pack Size
 Gordon Choice® Fire Roasted Red Pepper Pasta Salad	This vibrant pasta salad combines smoky-sweet roasted red peppers, tangy red onions, and cheesy goodness in every bite. The sauce generously coats perfectly cooked macaroni for a ready-to-serve solution that saves you time without sacrificing flavor. 	698640	2/4 lb. Containers

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

