

# Penne alla Vodka with Seared Shrimp

We love the creamy indulgence of a classic Italian vodka sauce. We make ours with tomatoes, cream and ricotta, plus a hint of lemon. The result is rich and flavorful and perfect with penne and sautéed shrimp.

**25** *Minutes to the Table*

**15** *Minutes Hands On*

**1 Whisk** *Super Easy*

## Getting Organized

### EQUIPMENT

- Large Skillet
- Large Saucepan

### FROM YOUR PANTRY

- Olive Oil
- Salt & Pepper

### 5 MEEZ CONTAINERS

- Penne
- Diced Vegetables
- Tomato Vodka Sauce
- Whipped Ricotta
- Shrimp

## Good to Know

If you ordered the **Carb Conscious** version, we sent you zucchini “noodles” instead of pasta, reducing the **carbs per serving to 30g**. Skip boiling water in steps 1 and 2. Prior to Step 3, heat 1 Tbsp olive oil in the large skillet over high heat. When the oil is hot, add the zucchini “noodles” with a sprinkle of salt and pepper and cook until slightly charred, about 2 to 3 minutes Use the cooked zucchini “noodles” in place of the penne in step 2.

**Health snapshot per serving** – 570 Calories, 41g Protein, 20g Fat, 57g Carbs, 14 Freestyle Points.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Shrimp, Red Bell Pepper, Tomato Sauce, Tomato, Penne, Ricotta, Cream Yellow Onion, Yellow Bell Pepper, Vodka, Red Onion, Basil, Garlic, Pecorino, Parmesan, Lemon, Olive Oil, Sugar, Tomato Paste, Kosher Salt, Black Pepper, Fennel Seed

meez *meals*

### 1. Get Organized

Bring a large saucepan of water to boil.

### 2. Cook the Penne

Add the **Penne** to the boiling water with a sprinkle of salt and cook until al dente about 10 to 12 minutes. Drain and set aside in the colander until step 3. Wipe out the saucepan.

### 3. Make the Sauce

Heat 1 Tbsp olive oil in the now-empty saucepan over medium-high heat. When the oil is hot, add the **Diced Vegetables** and sauté, stirring frequently, until the onions start to turn translucent, about 4 to 5 minutes. Add the **Tomato Vodka Sauce** (thinner red sauce) to the saucepan and bring to a boil. Reduce the heat to medium-low and simmer until the sauce thickens enough to coat the back of a spoon, about 6 to 8 minutes. Turn off the heat and stir in all of the cooked penne and one third of the **Whipped Ricotta**. Cover and set aside until step 5.

### 4. Cook the Shrimp

While the sauce is cooking, heat 1 Tbsp olive oil in a large skillet over medium-high heat. Pat dry the **Shrimp** and season with salt and pepper. When the oil is hot, add the shrimp and cook for a minute on each side until they are opaque and no longer grey in color. Transfer the shrimp to a cutting board. Cut each shrimp in half and combine with the sauce and penne in the saucepan.

### 5. Put It All Together

Serve the pasta topped with dollops of the remaining whipped ricotta. Enjoy!

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**