

SHRIMP BREAUX BRIDGE PASTA

Date: 4/9/2021

Plate: Pasta Bowl

To Go: Black Octagon

STEP #1: INGREDIENTS

8 wz

[Spicy Cream Sauce](#)

1/4 cup

[Green Onions - Chopped](#)

2 each

[Shrimp 40/50 Portions \(2 wz\) - 4 wz total](#)

STEP #2: INGREDIENTS

1 scoop

[Penne Pasta Prepped \(Target 8wz.\)](#)

SET-UP / GARNISH: INGREDIENTS

2 TBL

[Parmesan Cheese](#)

Procedure

Step #1:

- a. Measure the spicy cream sauce, green onions, and shrimp into the skillet, and toss to incorporate.
- b. Cook the sauce and shrimp for 2 minutes.
- c. Spread the contents of the skillet into a single layer, and cook until the shrimp are pink and curled.

NOTE: This should take about 2 1/2 minutes

NOTE: Do not let the sauce reduce.

Step #2:

- a. Once the shrimp are almost fully cooked, with a Carlisle 16oz. Square Scoop, scoop and pour pasta into the battering basket, and heat in the pasta water for 15 seconds.
- b. Drain the pasta and add to the skillet. Toss to coat.

Set-Up / Garnish:

- a. Pour the contents of the skillet into a pasta bowl, using a rubber spatula to scrape the sides of the skillet.
- b. Sprinkle the parmesan cheese "**coast to coast**" **evenly** over the **entire dish**.

NOTE: Keep the sauce and the cheese off the rim of the plate.

