

## Shrimp Scampi with Mushrooms and Cowpea Greens

**2 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30**

Rose's Seafood Co. Gulf Shrimp, thawed, peeled  
Farmhouse Kitchen Garlic-Tomato Magic, stirred well, room temperature  
Farmhouse Kitchen Roasted Louisiana Shallot Butter, room temperature  
Kitchen Pride Crimini Mushrooms, washed immediately before use  
Fruitful Hill Farms Cowpea Greens, washed and dried well  
Della Casa Capellini Pasta, kept frozen until immediately before use  
Olive oil  
Salt and pepper

Set the tomato-garlic magic and butter on the kitchen counter to reach room temperature as you prepare remaining ingredients.

**STEP 1** Bring 8 cups of water to a boil in a large pot. When the water boils, add 2 tbsp. salt, followed by the frozen pasta. Gently stir and separate noodles with tongs. Cook pasta for 4-5 minutes until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. If you prefer a softer texture, cook the pasta for an additional 1-2 minutes. Use a measuring cup to reserve 1/2 cup of the pasta cooking water. Drain the pasta in a colander and toss with 1 tbsp. oil. Set cooked pasta aside until ready to use.

**STEP 2** While the water reaches a boil, prepare vegetables and shrimp. Pick whole cowpea green leaves and chop tender stems into bite size pieces. Set aside. Discard larger, tough stems. Next, halve or quarter mushrooms, depending on size, and set aside. Peel shrimp and set aside.

**STEP 3** Set a large skillet high-sided over medium-high heat. When the pan just begins to smoke, add 1 tbsp. oil. Add the mushrooms and saute for 4-5 minutes. Next, add the shrimp. Season with 1/2 tsp. salt and pepper. Cook, stirring occasionally, for 3-4 minutes. Reduce the heat to medium. Stir to combine the shrimp and mushrooms for another 3-4 minutes or until the shrimp are cooked through. The shrimp will turn pink, the flesh will become opaque, and the tails will curl.

**STEP 4** Immediately before serving, add cooked pasta and roasted louisiana shallot butter to shrimp. Reduce heat to low and toss well to combine. Add 1 tbsp. of reserved pasta water at a time until a creamy sauce develops. Add cowpea greens and cover for 1-2 minutes or until just wilted. Toss to combine cowpea greens. Season with salt and pepper to taste.

**STEP 5** To serve, add shrimp scampi and pasta into bowls. Spoon the tomato-garlic magic over the dish and swirl into the pasta as you eat.

Enjoy!

## Shrimp Scampi with Mushrooms and Cowpea Greens

**4 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30**

Rose's Seafood Co. Gulf Shrimp, thawed, peeled  
Farmhouse Kitchen Garlic-Tomato Magic, stirred well, room temperature  
Farmhouse Kitchen Roasted Louisiana Shallot Butter, room temperature  
Kitchen Pride Crimini Mushrooms, washed immediately before use  
Fruitful Hill Farms Cowpea Greens, washed and dried well  
Della Casa Capellini Pasta, kept frozen until immediately before use  
Olive oil  
Salt and pepper

Set the tomato-garlic magic and butter on the kitchen counter to reach room temperature as you prepare remaining ingredients.

**STEP 1** Bring 8 cups of water to a boil in a large pot. When the water boils, add 2 tbsp. salt, followed by the frozen pasta. Gently stir and separate noodles with tongs. Cook pasta for 4-5 minutes until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. If you prefer a softer texture, cook the pasta for an additional 1-2 minutes. Use a measuring cup to reserve 1/2 cup of the pasta cooking water. Drain the pasta in a colander and toss with 2 tbsp. oil. Set cooked pasta aside until ready to use.

**STEP 2** While the water reaches a boil, prepare vegetables and shrimp. Pick whole cowpea green leaves and chop tender stems into bite size pieces. Set aside. Discard larger, tough stems. Next, halve or quarter mushrooms, depending on size, and set aside. Peel shrimp and set aside.

**STEP 3** Set a large skillet high-sided over medium-high heat. When the pan just begins to smoke, add 2 tbsp. oil. Add the mushrooms and saute for 4-5 minutes. Next, add the shrimp. Season with 1 tsp. salt and pepper. Cook, stirring occasionally, for 3-4 minutes. Reduce the heat to medium. Stir to combine the shrimp and mushrooms for another 3-4 minutes or until the shrimp are cooked through. The shrimp will turn pink, the flesh will become opaque, and the tails will curl.

**STEP 4** Immediately before serving, add cooked pasta and roasted louisiana shallot butter to shrimp. Reduce heat to low and toss well to combine. Add 1 tbsp. of reserved pasta water at a time until a creamy sauce develops. Add cowpea greens and cover for 1-2 minutes or until just wilted. Toss to combine cowpea greens. Season with salt and pepper to taste.

**STEP 5** To serve, add shrimp scampi and pasta into bowls. Spoon the tomato-garlic magic over the dish and swirl into the pasta as you eat.

Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Gulf Shrimp - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Garlic Magic - Store in the refrigerator. Use within 5 days. (Ingredients: Fruitful Hill Farm rose garlic, marinated tomatoes, Patty's Herbs parsley, canola-extra virgin olive oil)

Roasted Louisiana Shallot Butter - Store in the refrigerator. Use within 5 days. (Ingredients: butter, roasted garlic puree, Patty's Herbs parsley, roasted shallots, salt)

Crimini Mushrooms - Store in the refrigerator in the bag in which they came. Use within 5 days.

Cowpea Greens - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

Capellini Pasta - Keep frozen until immediately before cooking. Use within 1 month.

**\*Contains gluten, dairy, eggs, and shellfish**

**\*\*Not made with nuts**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**