



## One-Pot Smoky Shrimp Linguine

**Prep: 10 minutes plus standing**

**Cook: 15 minutes • Serves: 4**

- 1 pound **M32 Raw 21/25 Count Peeled & Deveined Shrimp**, tails removed
- 1 tablespoon **PICS™ Lite Soy Sauce**
- ½ teaspoon smoked paprika
- 1 tablespoon **PICS™ 100% Pure Olive Oil**
- ½ (16-ounce) package **PICS™ Linguine**, broken in half
- 3 cups vegetable stock
- 1 **PICS™ Grade A Large Egg Yolk**
- ¼ cup **PICS™ Vitamin D Milk**
- ¼ cup **PICS™ Grated Parmesan Cheese** plus additional for garnish
- 2 tablespoons chopped fresh parsley

**1.** In large bowl, toss shrimp, soy sauce and paprika; let stand 5 minutes.

**2.** In high-sided large skillet, heat oil over medium-high heat. Add shrimp mixture; cook 3 minutes or until shrimp turn opaque throughout, turning once. Transfer shrimp to bowl; cover loosely to keep warm.

**3.** In same skillet, heat pasta and stock to a boil over medium-high heat. Reduce heat to low; cover and cook 8 minutes or until pasta is al dente and stock is reduced to a thin sauce, stirring occasionally. Stir in egg yolk and milk; cook 2 minutes or until sauce thickens slightly, stirring constantly. Remove from heat; gradually stir in cheese, then shrimp. Makes about 5 cups.

**4.** Serve pasta sprinkled with parsley and cheese.

*Approximate nutritional values per serving (1¼ cups):  
416 Calories, 10g Fat (2g Saturated), 253mg Cholesterol,  
946mg Sodium, 46g Carbohydrates, 2g Fiber, 4g Sugars, 34g Protein*