



**Marketplace**

## *Shrimp Carbonara*

### **Ingredients:**

Pan & Grill Oil	1 tbsp.
Peeled & Deveined Tail-Off Shrimp, thawed	7 ct.
Fresh Crushed Garlic	1 tsp.
Mushrooms, sliced	1-1/2 oz.
Grape Tomatoes, sliced in half	4 ct.
Green Peas, thawed	1-1/2 oz.
Bacon, cooked & diced	1 slice
Linguine, prepared per pkg.	12 oz.
Alfredo Sauce, thawed & warmed	3 flz.



### **Directions:**

Wash all fresh produce under cool running water; drain well. Add the pan and grill oil to a heated sauté pan. Place the shrimp in the pan and cook to desired doneness. Add the garlic, mushrooms, tomatoes, peas, and bacon and mix thoroughly. Add the linguine and Alfredo sauce, cook until heated through. Place the pasta mixture in a warm pasta bowl and serve.