



# SHRIMP SCAMPI MEAL HEATING INSTRUCTIONS\*



# SHRIMP SCAMPI MEAL INGREDIENTS



## OVEN

Preferred method. Refrigerate items until ready to heat.

### SHRIMP SCAMPI

- Preheat oven to 350°F
- Remove lids from pasta and Shrimp Scampi. Pour the Shrimp Scampi mix over the pasta.
- Bake uncovered for 10-15 minutes.
- Remove and sprinkle the bread crumbs and cheese mixture on top of the Scampi. Continue baking until golden brown and or an internal temperature of 165°F is reached.

### ITALIAN GREEN BEANS

- Preheat oven to 350°F
- Remove lid. Reheat uncovered for 10-15 minutes or until an internal temperature of 165°F is reached.

### GARLIC BREAD

- Preheat oven to 350°F
- Remove from foil. Place on an oven safe tray.
- Bake open faced and uncovered for 10-15 minutes or until desired crispness is reached.



## MICROWAVE

Refrigerate items until ready to heat.

### SHRIMP SCAMPI

- Remove from package and place in microwave-safe container
- Microwave on high heat for 2 minutes

### ITALIAN GREEN BEANS

- Remove from package and place in microwave-safe container
- Microwave on high heat for 1 minute 30 seconds

### GARLIC BREAD

- Remove from package and place in microwave-safe container
- Microwave on high heat for 1 minute 30 seconds

\*Cooking times and oven temperatures may vary. **Heat all foods to an internal temperature of 165° F**

### Shrimp

**INGREDIENTS:** BUTTER (CREAM, SALT), BREADCRUMBS, WHITE WINE, PARMESAN, GARLIC, LEMON JUICE, PARSLEY, SALT, BLACK PEPPER, OREGANO.

### Italian Green Beans

**INGREDIENTS:** GREEN BEAN, TOMATO, GARLIC, OREGANO, OLIVE OIL, SEA SALT, BLACK PEPPER.

### Garlic Bread

**INGREDIENTS:** ITALIAN BREAD (FLOUR, WATER, YEAST, SALT, SUGAR, PURE VEGETABLE SHORTENING), GARLIC BUTTER (SALTED BUTTER [MILK, CREAM, SALT], GARLIC), PARMESAN CHEESE (PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYMES, POWDER CELLULOSE TO PREVENT CAKING, NATAMYCIN TO PROTECT FLAVOR), BASIL.

**CONTAINS: SHELLFISH, WHEAT, MILK, SOY.**

**ALL ITEMS ARE PREPARED IN A FACILITY THAT PROCESSES MILK, EGGS, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, AND SOY PRODUCTS.**