



Lemon Garlic Shrimp Carbonara Recipe

Preparation Time	10
Cooking Time	12
Serving Size	4

Ingredients:

- 2 Tbsp olive oil
- 2 Tbsp garlic, minced
- 200 g shrimp, frozen, peeled, tail on
- 1/4 cup water
- 2 tsp lemon juice
- 1 1/4 tsp lemon zest
- 1/4 tsp salt
- 1 pouch DEL MONTE Carbonara Sauce (200g)

- 1 pack DEL MONTE Spaghetti (175g), cooked
- 1 Tbsp parsley, chopped

Preparation:

1. Sauté garlic in olive oil until aromatic then add the shrimps. Continue sautéing then add the water, lemon juice, lemon zest, and salt.
2. Pour in the DEL MONTE Carbonara Sauce.
3. Mix the sauce and simmer for 5 minutes. Pour over cooked pasta. Garnish with parsley and serve.

Chef's Tip

Do not overcook the shrimps. When they turn pink and curl, they are done. Overcooked shrimps shrink and become chewy.

Lusog Notes

Cooking Skills Needed

- Sautéing
- Simmering
- Slicing

Cooking Tools

- Chopping Board
- Colander
- Measuring Cups
- Measuring Spoon
- Spatula