

CHEF'S RECIPE OF THE WEEK

Lemon and Prawn Pappardelle

Poultry Recipe Suggestion

Serves: 4

Ingredients

6 oz. unsalted butter
1 medium onion, finely chopped
Grated zest of 1 lemon
1 cup heavy cream
1 pound shrimp, shelled and deveined
1 pound pappardelle
Kosher Salt
Freshly ground pepper
2 tablespoons freshly chopped Italian parsley
1 tablespoon sliced green onion
Freshly grated Parmesan cheese

Directions:

In a large frying pan, melt the butter. Add the onion, lemon zest, shrimp, and salt to taste. Sauté over medium high heat till the shrimp is medium rare. Remove shrimp from pan and add cream. Bring to a boil. Immediately reduce the heat, and simmer for 5-6 minutes, stirring occasionally till sauce coats the back of a spoon and is thickened to your liking.

Bring 4 quarts of water to a boil. Add 1½ tablespoons of salt. Stir in the pasta and cook until al dente, stirring often.

Add the pappardelle and shrimp to the pan with the sauce and toss well. Add a little hot pasta water if sauce is too thick to coat noodles. Cook over medium-low heat for 3 or 4 minutes. Sprinkle with scallions and parsley and toss well. Serve immediately. Pass the Parmesan cheese.



Bounty

PASTA LABELLA

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Chef's Recipe of the Week
Sysco San Francisco Inc

Lemon Prawn Pappardelle

Serves - 4 for \$47.80

	Plate/Serving	Total	%
Price:	\$11.95	\$47.80	
Cost:	\$3.47	\$13.89	29.06
Profit:	\$8.48	\$33.91	70.94

SUPC	S	Description	Brand	Seq	Qty	Type	Unit Cost
7952492		*SHRIMP WHT P&D RAW TLOF 41/50	PORTBTY	1	1.00	LB	\$5.88
6343315		PASTA EGG NEST PAPPARDELLE	LABELLA	2	1.00	LB	\$4.20
2592525		CREAM MANUFACTURING 40%	WHLFARM	3	1.00	CP	\$0.10
2252054		LEMON CHOICE FRESH	SYS CLS	4	1.00	EA	\$0.28
7475999		BUTTER SOLID USDA AA SLTD	WHLFARM	5	6.00	OZ	\$0.15
1908326		ONION GREEN FDSVC	SYS IMP	6	1.00	EA	\$1.73
6831515		PARSLEY ITALIAN FRSH	SYS IMP	7	0.01	EA	\$2.36
1094721		ONION YELLOW JUMBO FRESH	SYS IMP	8	1.00	EA	\$0.50
2363968		CHEESE PARMESAN WHEEL CRYOVAC	AREZZIO	9	1.00	OZ	\$0.26