



CUSTOMER SPECIAL • MARCH 1-31, 2026



FEATURED RECIPE : LEMONY SHRIMP AND FETTUCCINE PASTA DINNER

- 20-25 medium/large shrimp, peeled and de-veined
- 2 Tbsp. butter
- 3 Tbsp. **Meyer Lemon Infused Olive Oil**, divided
- 1 Tbsp. **Garlic Pepper with a Twist of Lemon**
- 2 tsp. **Sunset Seasoned Salt**
- 2 tsp. **Mango Chili Lime Seasoning**
- ¼ cup chicken stock
- Juice of one lemon
- 5-6 cherry tomatoes, quartered
- 2 Tbsp. finely chopped parsley
- 1 box fettuccine
- Freshly grated Parmesan cheese

In a large pot of boiling water, add salt and fettuccine, cook according to package directions. When pasta is almost done, heat 2 tablespoons butter and 1 tablespoon **Meyer Lemon Infused Olive Oil** in a fry pan over medium heat; add shrimp and seasonings. Cook stirring occasionally until shrimp is pink, about 2-3 minutes. Remove shrimp and set aside. Add lemon juice, chicken stock, parsley and tomatoes to the pan, simmer for 2-3 minutes, return shrimp and cook for an additional 2 minutes. When pasta is cooked to your liking, drain and toss with 2 tablespoons **Meyer Lemon Infused Olive Oil**. Place pasta in a serving dish along with the shrimp and sauce. Top with grated parmesan cheese.



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In this collection:

- Garlic Pepper with a Twist of Lemon
- Mango Chili Lime Seasoning
- Meyer Lemon Infused Olive Oil Drizzler
- Sunset Seasoned Salt

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