

Decadent Garlic Shrimp with Spinach and Pasta

From the Organic Center (www.organic-center.org)

Tonight make a dinner that your entire family will love. This simple garlic shrimp and spinach pasta dish is easy to prepare and so delicious that you won't have to convince anyone to eat their greens tonight.

Remember, in order to pack in as many nutrients as possible, choose organic spinach for this dish!

Ingredients:

½ lb.	Angel hair pasta
2 Tbsp	Olive oil
4 cloves	Garlic, minced
1 Tbsp	Chopped, fresh oregano
5 oz	Diced tomatoes (do not drain)
12 oz	Organic baby spinach
1 lb	Peeled and thawed shrimp
¼ cup	Heavy cream
¼ cup	Butter, softened
1 cup	Shredded mozzarella cheese
¾ cup	Grated Parmesan cheese
½ cup	Dry White wine
1	Medium size onion diced
¼ tsp	Cayenne pepper
	Red pepper crushed
	Salt
	Black pepper



Directions:

Cook pasta according to directions, drain, rinse under cool water and set aside. Heat olive oil in large skillet on medium heat. Once hot, add garlic, basil, oregano, and onions and fry for about 8 minutes until onions begin to turn translucent. If garlic or onions begin to brown, lower heat. Add the tomatoes along with their juice to the skillet mixture. Bring to a simmer and cook for 10 minutes longer. Add spinach, shrimp, butter, cream, cayenne pepper, Parmesan, mozzarella, and wine. Simmer for 8 more minutes until the spinach is wilted and the shrimp has turned pink. Add the pasta to the skillet and toss to coat. Season with salt, black pepper and crushed red pepper to taste and serve immediately.



Honeysuckle Naturals

Fredonia, Texas

325-429-6357

www.TexasFoodRanch.com

barev@TexasFoodRanch.com