



## GARLIC SHRIMP WITH PASTA, PROSCIUTTO, WALNUTS AND PEAS

Garlic shrimp scampi pasta is a recipe packed with taste! It features walnuts, peas, and prosciutto alongside SeaPak Shrimp!

**Yield: 3**



### INGREDIENTS

- 1 pk. 12 oz SeaPak Shrimp Scampi, frozen
- 1 pk. 16 oz penne pasta
- 1 oz prosciutto, diced
- 1 C frozen peas, thawed
- 1/4 C rough chopped walnuts
- 1/4 C shredded Parmesan cheese (optional)

### DIRECTIONS

- 1 Cook pasta according to package instructions. Drain pasta, reserving 1/4 cup of pasta water. Return pasta to pot (but do not return to heat).
- 2 Preheat large skillet 1-2 minutes on medium high heat.
- 3 Place shrimp in skillet and sauté for 5 minutes, stirring to break up shrimp.
- 4 Add prosciutto, peas and walnuts to the skillet with shrimp. Stir to incorporate. Simmer for additional 2-3 minutes or until shrimp are fully cooked.
- 5 Add 1/4 cup reserved pasta water to shrimp mixture and stir. Pour shrimp mixture over pasta and toss. Spoon onto serving dishes.
- 6 Sprinkle with shredded Parmesan cheese and serve.