



SHRIMP SCAMPI SAUTE WITH TOMATO AND SPINACH

Spinach and tomato make this SeaPak Shrimp Scampi Sauté a wonderful and easy seafood dinner.

Yield: 4



INGREDIENTS

- 1 pk. 12 oz SeaPak Shrimp Scampi, frozen
- 1 pk. about 6 - 10 oz fresh baby spinach
- 1 Unit (14.5 oz) Diced Tomatoes
- 8 oz linguine, cooked and drained (about 4 cups)
- Grated Parmesan Cheese

DIRECTIONS

- 1 Cook the shrimp in a 12" skillet for 6 minutes.
- 2 Add the spinach and tomatoes. Cook and stir for about 5 to 6 minutes more or until the shrimp turn pink and spinach wilts.
- 3 Add pasta to the skillet and toss to coat. Portion onto plates and top with sprinkle of Parmesan cheese. Serve immediately.