



SHRIMP WITH GARLIC PESTO PASTA

Sautéed SeaPak Shrimp Scampi over pesto pasta makes a delicious dinner that the whole family will love.

Yield: 4



INGREDIENTS

1 pk. 12 oz SeaPak Shrimp Scampi, frozen

1 lb linguine

1/2 pt. cherry tomatoes cut in half (about 1 cup)

1/4 C Pesto

1/2 C Shredded Parmesan Cheese

DIRECTIONS

- 1 Cook pasta to al dente according to package instructions. Drain and return to pot when cooked and set aside.
- 2 Sauté shrimp in a large skillet for 6 minutes. Add tomato halves and pesto and stir.
- 3 Sauté shrimp and tomatoes for 3-4 more minutes or until shrimp are fully cooked (orange highlights outside and opaque white inside).
- 4 Pour shrimp and tomato mixture over pasta and toss.
- 5 Serve hot. Garnish with Parmesan cheese.