



## PARMESAN SHRIMP & PESTO NOODLES

This kid friendly pasta dish is good for any lunch or dinner

**Yield: 4 Servings**



### INGREDIENTS

Hot flatbread or pita bread

**1 C** Prepared pesto sauce

**1 lb** hot spaghetti pasta, cooked al dente

**1 pk.** 18oz SeaPak Parmesan Encrusted Butterfly Shrimp

### DIRECTIONS

- 1** PREPARE shrimp according to package directions and keep warm.
- 2** TOSS pasta with pesto and top with shrimp. Garnish with basil and parmesan. Serve with bread dippers and enclosed Tomato Romano sauce, warmed.

### CHEF NOTES

\*Alternatively, you can make your own pesto: 3 garlic cloves, chopped and mashed to a paste with ½ teaspoon kosher salt 2 cups packed fresh basil leaves, washed and dried plus more for garnish ¼ cup toasted pine nuts 1/3 cup grated parmesan cheese, plus more for garnish 2/3 cup olive oil Salt and Pepper to taste To prepare pesto: In the bowl of a food processor or blender add the garlic paste, basil, pine nuts, cheese and olive oil. Process until smooth. Salt and Pepper to taste. (Pesto can be kept for up to one week covered in the refrigerator).