

# SHRIMP PESTO PASTA

## **For Pesto:**

### **Ingredients:**

2 cups loosely packed fresh basil leaves

1/3 cup pine nuts

2 medium cloves garlic, peeled

1/2 cup grated Parmesan cheese

1/2 cup olive oil

### **Directions:**

Add all ingredients to food processor or blender. With the machine running, slowly add the olive oil until blended. If the sauce seems dry (it should be a thick paste), add a little more olive oil.

Season with salt and pepper to taste.

## **For pesto pasta:**

### **Ingredients:**

1/4 cup pesto per person

Spaghetti or Linguini (your choice in quantity)

4 oz per person shrimp, peeled and deveined

Hot pepper mix of your choice \*

Olive oil to coat pan

### **Directions:**

Bring pot of water to boil. While water heating, prepare shrimp. When water boils and when shrimp is ready to cook, put pasta in boiling water and add a dash of salt, along with a bit of olive oil to keep pot from boiling over.

Preparing shrimp:

Once shrimp is peeled and deveined, spread out on a cutting board and coat one side with the hot pepper mix (or a cajun or creole blend that's milder if you prefer)

While pasta is cooking, pour a thin coating of olive oil in saute pan, add shrimp, coating side down and saute on medium for 3 min. While it's cooking, coat other side, then flip shrimp and saute for another 3 min

Pasta should be done and drained by the time shrimp is ready.

Put a couple of tablespoons of pesto in the bottom of each bowl and swirl around

Place serving of pasta in bowl

Take the rest of the serving of pesto and drizzle over the top, toss lightly

Add shrimp...et voila! Heaven in a bowl!

I've also added strips of red bell pepper and/or mushrooms to shrimp while sautéing. For anyone who doesn't care for shrimp (with my heartfelt condolences) this works well with only the bell pepper and/or mushrooms.

I also sometimes take the shrimp from the pan and use pasta and a little pasta water to deglaze the pan and scoop up all the peppery, crusty goodies, tossing pasta to coat. Then put in bowl, add pesto and shrimp etc. Even more heavenly!

\*Some of my favorites: Paul Prudhomme's Blackened Redfish Magic Seasoning Blend; Grill Mates Hot Pepper Blackened; Papa Jeabert's Spice de Terre