

Shrimp Pasta with Tomato & Spinach in Garlic Butter Sauce



Ingredients:

- 1 pound fresh shrimp, uncooked, shelled and deveined
- 5 medium tomatoes, fresh, chopped into large cubes
- 1 cup cooked fresh spinach, chopped
- 6 garlic cloves, minced
- 3-4 tablespoons butter
- 1 tablespoon olive oil
- 1/4 of a small lemon, juiced
- pinch of salt
- sprinkle of paprika
- 1/2 teaspoon crushed red pepper (or more)
- 10 oz spinach fettuccine pasta, cooked and drained



Directions:

1. Heat a large skillet on medium-high heat, add 1 tablespoon butter and 1 tablespoon olive oil until melted. Add fresh shrimp and half the minced garlic. Cook for 1 minute on one side until pink on that side. While it's cooking, sprinkle paprika and salt over uncooked side of the shrimp. Flip the shrimp over and cook for another 1 or 2 minutes until pink on the other side.

To the skillet with shrimp, add chopped tomatoes, spinach, and remaining minced garlic. Add 1/2 teaspoon crushed red pepper (or more). Mix everything well, remove from heat.

Meanwhile, cook noodles according to package instructions. Drain and rinse with cold water to prevent pasta from getting sticky.

Add pasta to the skillet with shrimp and vegetables with 1 or 2 tablespoons of butter. Add freshly squeezed lemon juice about 1 Tablespoon. Season with salt and more crushed red pepper. Warm on medium heat until dish is completely heated.

Enjoy!

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