



RELAX! ... IT'S JUST DINNER.

Angel Hair Pasta with Garlic Shrimp and Broccoli

Serves: 4

Cook Time: 30 minutes (total including prep)

Shopping list:

- 1 (12 ounce) package angel hair pasta
- 1 tablespoon olive oil
- ¼ cup white wine
- 3 tablespoons butter
- 1/2 cup heavy cream
- 2 tablespoons pesto
- 3 cloves garlic, minced
- 4 tablespoons grated Parmesan cheese
- Salt and ground pepper
- 1/2 package frozen broccoli florets, thawed
- 1 pound shrimp, peeled and deveined
- Milk to thin sauce

Recipe:

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and cool.
2. Heat sauté pan to medium high, add shrimp, olive oil and garlic. Cook shrimp and garlic until golden brown or shrimp is $\frac{3}{4}$ of the way cooked, remove shrimp, set aside and deglaze pan with white wine.
3. Add heavy cream and reduce the sauce until it forms pea-sized bubbles.
4. Add pesto, broccoli florets' and par-cooked shrimp back into the pan. Reduce the heat to medium low.
5. Cook until the shrimp is cooked all the way through and broccoli is hot.(add milk if the sauce gets to thick)
6. Add butter and cooked pasta into pan stir (GENTLY) until pasta is heated through.
7. Add salt and pepper to taste
8. Serve in a large pasta bowl and top with Parmesan cheese.