



# Garlic Kissed Shrimp Primavera

SERVINGS: 8

PREPPING TIME: 10 MINS

COOKING TIME: 20 MINS

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## Ingredients

1lb Casarecce pasta  
¼ cup olive oil  
10oz cherry tomatoes, sliced in half  
11oz sweet white corn  
10 oz broccoli  
1 cup Parmesan cheese  
¼ cup Pecorino Romano cheese  
½tsp salt  
¼tsp white pepper  
4tbsp butter  
2lbs shrimp raw, peeled, deveined, tail off  
6 cloves of garlic, chopped  
1tbsp dehydrated onions

## Directions

- 1.Cook pasta according to directions, in salted water.
- 2.Over medium heat, add olive oil and cherry tomatoes, cook down.
- 3.Add butter, garlic and corn.
- 4.Add shrimp and cook covered stirring frequently.
- 5.Add broccoli.
- 6.Cook until shrimp is cooked through and pink.
- 7.In a bowl, add pasta, add shrimp and vegetable mix, Parmesan and Pecorino Romano cheeses and mix well.

*This summertime pasta is perfect for a quick meal at home or a fancy dinner with guests. Every forkful is a harmony of bright, bold flavors.*