

## SHRIMP WITH SPINACH

1 lb. shrimp, shelled	1 bag spinach
1 pkg. Good Seasons Italian Dressing	1 red pepper, thin strips
1 cup white wine	thinly sliced radish
1 clove garlic, crushed	sliced onion/scallions
juice of 1 lemon	¼ olive oil

Marinate shrimp in Italian dressing, wine, garlic and lemon juice. Arrange spinach, pepper, radish, onion on plates. Grill, broil (3 – 4 min. per side), or stir fry (2 T. olive oil 4 – 5 min.) shrimp.

Whisk ¼ cup olive oil into remaining marinade and pour over shrimp and greens.

Serve with angel hair pasta.

**Commented [RRS1]:** Recipe card inserted lined side up, heading to left