



Pasta with Escarole, Shrimp, and Tomatoes



The Ingredients

- ½ pound of dry spaghetti
- 2 TBSP of extra virgin olive oil
- 1 ½ pounds of fresh, peeled and deveined shrimp
- 3 Cloves of sliced garlic
- 12-15 Sliced Cherry or Grape Tomatoes
- 4 cups of chopped escarole (thoroughly washed)
- 1 cup of reserved pasta water
- Salt & Pepper to taste

Directions:

1. Bring a large pot to boil with salted water
2. Add pasta and cook to one minute less than packaged directions
3. While pasta is cooking, heat a skillet with extra virgin olive oil
4. While skillet is heating, Pat dry shrimp and season with salt and pepper
5. When oil is hot cook the shrimp for one minute per side until slightly brown and shrimp turn pink
6. Remove shrimp from the pan
7. Add garlic and saute for 1 minute (make sure it does not burn)
8. Immediately add cherry tomatoes and cook until tomatoes are wilted slightly
9. Add chopped escarole and cook only until slightly wilted.
10. Add the shrimp back into the pan.



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11. Drain pasta and keep a cup of the pasta water
12. Add pasta to the skillet and mix to combine
13. There should be a small amount of liquid but if not add up to a cup of pasta water as needed
14. Place in dish and serve immediately
15. *OPTIONAL* Add grated parmesan on top.