

RECIPE | TOMATOES



SHRIMP AND VEGGIE PASTA PRIMAVERA

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Recipe created by Laura Ashley Johnson



30 min

10 min
PREP.

20 min
COOKING



4



easy

INGREDIENTS

For the pasta:

- 2 12 oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-the-Vine, divided
- 1** bunch asparagus, cut into thirds
- 1** small yellow squash, thinly sliced
- 1** small yellow onion, thinly sliced
- 1 lb** shrimp, peeled and deveined
- 8 oz** spaghetti
- 2 cups** water
- 3 tbsp** olive oil, divided
- Salt and pepper, to taste
- Parmesan cheese, grated for garnish

For the lemon basil topping:

- 3** garlic cloves, minced
- 1** lemon, zested and juiced
- ¾ cup** basil leaves, minced
- ¼ cup** olive oil
- ½ tsp** salt
- ¼ tsp** black pepper

DIRECTIONS

- In a small bowl, combine the ingredients for the lemon basil topping, and set aside.
- Preheat the oven to 400°F. Place 12oz of tomatoes in an oven-safe dish. Drizzle with 1 tablespoon olive oil, season with salt & pepper to taste and bake for 10-15 minutes.
- Heat a skillet on medium-high heat. Once hot, add 1 tablespoon olive oil & cook shrimp for 2-4 minutes per side or until slightly pink. Remove from pan and set aside.
- In the same skillet, add the remaining olive oil & onion and sauté for 4 minutes. Slice remaining tomatoes in half, add to skillet and cook an additional minute.
- Pour water into the skillet and add pasta. Place the squash & asparagus on top, and cover with a lid.
- Reduce the heat to medium-low and simmer, not stirring, for 8-10 minutes. Once the pasta is al dente and veggies are cooked, fold in the shrimp and lemon basil topping.
- Garnish with Parmesan cheese and roasted tomatoes on-the-vine.