



RECIPE | TOMATOES

TOMATO & SHRIMP SCAMPI PASTA



pure
flavor®



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TOMATO & SHRIMP SCAMPI PASTA



25 min

10 min | **15 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 2 dry pints** Pure Flavor® Tiki Tomatoes™, halved
- 1 lb** linguine pasta noodles, cooked to package instructions
- 1 lb** jumbo raw shrimp, peeled & deveined
- 3** small shallots, thinly sliced
- 1** large lemon, juiced
- 1 cup** fresh baby spinach
- ½ cup** dry white wine
- 8 tbsp** butter, divided

- 3 tbsp** parsley, finely chopped
- 3 tbsp** olive oil, divided
- 1 ½ tbsp** garlic, chopped
- Salt & pepper, to taste

DIRECTIONS

- Heat a large skillet over medium heat, add 4 tablespoons of butter and 2 tablespoons of olive oil.
- Once the butter is melted, add shrimp in a single layer to the skillet. Season with salt & pepper. Do not stir.
- Cook on one side for 2 minutes then turn the shrimp and cook for another 1-2 minutes until they are opaque. Remove from the skillet, cover with foil, and keep warm.
- Add shallots to the skillet and cook for 2 minutes until soft and translucent. Next, add garlic and cook for 1 more minute.
- To the skillet, add lemon juice and wine. Bring to a boil and add the remaining butter.
- Add baby spinach, parsley, tomatoes, and pasta into the skillet and gently toss until the spinach is wilted and pasta is coated.
- Return the shrimp to the skillet and mix together. Season again with salt & pepper to taste and serve.