



RECIPE | TOMATOES

TOMATO & SHRIMP SCAMPI PASTA



25 min

10 min
PREP.

15 min
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
1½ tbsp garlic, chopped
Salt & pepper, to taste



DIRECTIONS

- 1 Heat a large skillet over medium heat, add 4 tablespoons of butter and 2 tablespoons of olive oil.
- 2 Once the butter is melted, add shrimp in a single layer to the skillet. Season with salt & pepper. Do not stir.
- 3 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.
- 4 Add shallots to the skillet and cook for 2 minutes until soft and translucent. Next, add garlic and cook for 1 more minute.
- 5 To the skillet, add lemon juice and wine. Bring to a boil and add the remaining butter.
- 6 Add baby spinach, parsley, tomatoes, and pasta into the skillet and gently toss until the spinach is wilted and pasta is coated.
- 7 Return the shrimp to the skillet and mix together. Season again with salt & pepper to taste and serve.

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