



Recipe: Spaghetti Shrimp

Give to us by: Chris J.

Taken from : The Food Network

8 oz. spaghetti noodles

Large bunch of fresh baby Spinach

1 pound of raw shrimp, peeled and deveined

Cook pasta until al la dente then add the cleaned shrimp and cook until shrimp are pink.

Mix together:

3 TBSP Olive Oil

3 TBSP Lemon juice (fresh)

3 TBSP rinsed Capers

1/4c chopped fresh Basil

Zest of 1 whole Lemon

Drain pasta/shrimp and add the above mixed ingredients. Toss and serve on a bed of fresh baby spinach. Salt and pepper to taste!

Serve with French bread .