

Recipe of the Week

April 16, 2018



Shrimp, leek and spinach pasta

20 minutes. Hearty and healthful. This creamy, zesty plate can be made with any short pasta of your choosing; making it an easy dish to throw together in a hurry.

Ingredients

- 3/4 lb. gemelli, fusilli or other short pasta
- 2 tablespoons unsalted butter
- 2 leeks halved lengthwise, then crosswise
- Kosher salt and black pepper
- 1 lb. peeled and deveined shrimp (raw)
- Finely grated zest of 1 lemon
- 3/4 cup heavy cream
- 10 oz. baby spinach (~12 cups)

Directions

1. Cook the pasta according to the package directions; drain and return to pot.
2. Heat butter in a large skillet over medium heat. Add leeks, 1/2 teaspoon salt, and 1/4 teaspoon pepper and cook, stirring occasionally, until the leeks have softened (3-5 minutes).
3. Add shrimp and lemon zest and cook, tossing frequently, until shrimp is opaque throughout; 4-5 minutes more.
4. Add the cream and 1/2 teaspoon salt to the pasta in pot and cook over medium heat; stirring until slightly thickened, 1-2 minutes. Add the shrimp mixture with spinach and toss to combine.

Recipe adapted from RealSimple.com