

## Linguini with shrimp

Sometimes the best recipes are the simplest ones. In this case we are going to pair succulent Gulf shrimp with olive oil, garlic, diced tomatoes, and basil to make a delicious light pasta. Less than 10 ingredients, about 10 minutes total cooking time, and voila - a masterpiece. This dish pairs beautifully with our Martin Ulisse Rose, a true rose made from the montepulciano grape.

### Ingredients:

10 large shrimp, peeled and deveined

3 cloves garlic, sliced

2 tomatoes, diced

1/3 cup olive oil

1/4 cup basil, chiffonade ( fancy term form sliced really thin)

Salt and pepper

1/2 pound linguini

### Method:

Bring 2 quarts heavily salted water to a boil. Add linguini and cook until al dente.

Heat the olive oil in a large saute pan.

Add the garlic.

Season the shrimp with salt and pepper and add to the garlic and oil.

Cook for 2-3 minutes on each side.

Add the diced tomatoes.

Add the basil.

Toss the cooked linguini in the pan and mangia, mangia!