

Recipe of the Week

January 4, 2019



Shrimp, leek and spinach pasta

Ready-to-eat in 20 quick minutes, this veggie-packed pasta is sure to leave you full. Shrimp and sautéed leeks offer a fresh and mild flavor that really comes into its own with the cream and lemon zest.

Ingredients

- 3/4-pound gemelli, fusilli, or other short pasta
- 1-pound raw peeled and deveined medium shrimp
- 2 leeks halved vertically, then horizontally. (White and light green parts only.)
- 2 tablespoons unsalted butter
- 3/4 heavy cream
- 10 ounces baby spinach
- Kosher salt and black pepper
- Finely grated zest from 1 lemon

Directions

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

Recipe adapted from Real Simple