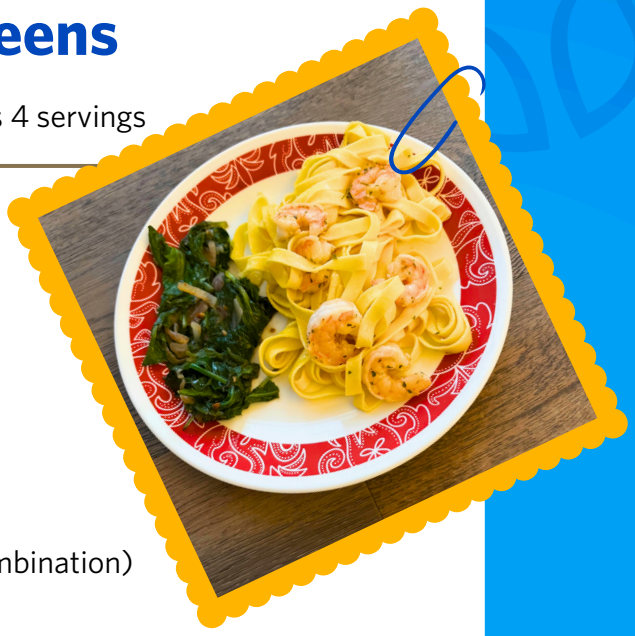
Lemon Fettuccine with Shrimp and Sauteed Greens

by Barb Szyszkiewicz Makes 4 servings



Ingredients

1 lb. medium shrimp, peeled and cleaned, patted dry
1 tsp dried minced garlic
1 1/2 to 2 tsp Italian seasoning
1/2 tsp crushed red pepper (or to taste)
3 TBL olive oil, divided
2 shallots, sliced
8 cups fresh baby spinach or spring greens (or a combination)
8 oz. fresh fettuccine or pasta of your choice
3 TBL butter
Juice of 1/2 lemon

Directions

1. Put on the water to boil for the pasta; when it boils, add the pasta and cook until it's al dente; drain.
2. Meanwhile, toss shrimp in garlic, Italian seasoning, and crushed red pepper.
3. Heat a heavy skippet. Add half the olive oil. When the oil is hot, add the shrimp, cooking in batches so the pan is not too crowded. Cook shrimp 2 minutes per side and remove to a bowl. Cover to keep warm.
4. Add remaining oil to the same skillet and sauté the shallots. Add greens, cover, and simmer until greens are wilted.
5. When pasta is cooked and drained, melt the butter in the pasta pot. Return pasta to the pot, stir, and then add lemon juice and shrimp. Stir to combine and serve with greens on the side.

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