

Pesto Shrimp Pasta



Trisha's Dishes

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My son gets credit for this pasta dish. It's delicious, it's simple and when served with a side salad you have a wonderful meal.

Servings: 2

Prep Time: 5 minutes

Cook Time: 10 minutes

Ingredients:

- 4 oz. penne pasta
- 3 tablespoons pesto
- 3 cups chopped baby spinach
- 14 (medium size) precooked, peeled shrimp
- 1 tomato, chopped
- 3 tablespoons gorgonzola cheese
- 2 tablespoons chopped walnuts

◇ **Tip:** The pasta will blend easier and stay warmer if all ingredients are at room temperature prior to cooking the pasta.

Note: For your salad: Add 2 tablespoons each of gorgonzola cheese, pine nuts and raisins to a bag of mixed salad greens and drizzled with a light champagne dressing.

Instructions:

1. Have all ingredients chopped and ready to add to pasta.
2. Cook pasta according to directions.
3. While pasta is cooking heat on low the pesto.
4. Drain the pasta and return to warm pan.
5. Add spinach and stir to wilt.
6. Add shrimp and tomato, stir.
7. Add warm pesto and mix well.
8. Gently fold in cheese and walnuts.
9. Serve immediately.

◇ **To Serve:** Pasta cools down quickly so serve on a warmed plate and be ready to eat.