



Shrimp with Penne and Squash

Savannah · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

5

Description

You can vary this shrimp and squash recipe to your own tastes I always add onions to the garlic when frying and skip the minced green onions I have used baby portobello mushrooms also

Ingredients

- - 2 tablespoons olive oil - 4 cups thinly sliced yellow squash - 3 cups thinly sliced zucchini - 1 pound medium shrimp
- peeled and deveined - $\frac{1}{4}$ cup fresh lemon juice - 3 cloves garlic
- minced - 1 teaspoon dried basil - 1 teaspoon dried oregano - $\frac{1}{2}$ teaspoon salt - $\frac{1}{4}$ teaspoon black pepper - $\frac{1}{2}$ pound dried penne pasta - $\frac{1}{2}$ cup minced fresh chives or green onions - $\frac{1}{4}$ cup freshly grated Parmesan cheese

Instructions

1. Warm oil in a large skillet over medium heat. Stir in yellow squash and zucchini; cook for 10 minutes. Stir in shrimp and cook for 3 minutes. Stir in lemon juice
2. garlic
3. basil
4. oregano
5. salt
6. and pepper; cook for 2 more minutes. Meanwhile
7. bring a large pot of lightly salted water to a boil. Add penne and cook
8. stirring occasionally
9. until tender yet firm to the bite
10. 8 to 10 minutes. Strain and pour into a large bowl. Pour shrimp and sauce over penne
11. then sprinkle with chives and Parmesan. Stir to combine.