



Fresh Tomato Shrimp Pasta

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

Fresh tomatoes shrimp pasta and spinach combine with fresh herbs and mozzarella for an easy summer dinner

Ingredients

- - 8 ounces dry fettuccine pasta - 3 cloves garlic - ½ sweet onion
- cut into wedges - 3 tablespoons fresh oregano leaves - 4 tablespoons olive oil - 4 medium tomatoes
- chopped - 3 tablespoons chopped fresh basil - salt and pepper to taste - 1 cup spinach leaves - 1 pound cooked shrimp - peeled and deveined - 8 ounces fresh mozzarella cheese
- diced

Instructions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook until tender
2. about 8 minutes. Drain. Meanwhile
3. combine garlic
4. onion
5. and oregano in the bowl of a food processor; pulse until finely chopped. Heat olive oil in a large skillet over medium heat. Add onion mixture; cook and stir until fragrant and almost golden. Mix in tomatoes
6. basil
7. salt
8. and pepper. Simmer for about 5 minutes while pasta is cooking
9. stirring occasionally. Mix in spinach until wilted. Just before pasta is done
10. stir in shrimp and cook until heated through. Toss together shrimp mixture and pasta in a large serving bowl. Mix in mozzarella cheese.