



Kahala39s Shrimp and Broccoli Toss

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

Very pretty pasta toss with baby shrimp and bright green broccoli florets nestled in a light yet buttery sauce and served tossed with your favorite pasta

Ingredients

- - 1 bunch broccoli florets - 1 (16 ounce) package uncooked angel hair pasta - $\frac{1}{4}$ cup margarine - 2 tablespoons olive oil - $\frac{1}{2}$ medium chopped onion - 2 tablespoons minced garlic - 1 pound small frozen shrimp
- thawed - $\frac{1}{2}$ teaspoon salt - $\frac{1}{2}$ teaspoon freshly ground black pepper - $\frac{1}{4}$ cup shredded mozzarella cheese

Instructions

1. Bring a pot of water to a boil
2. and cook the broccoli 5 minutes
3. just until tender. Drain
4. and set aside. Bring a large pot of lightly salted water to a boil. Add angel hair pasta
5. cook for 4 minutes
6. until al dente
7. and drain. Heat the margarine and olive oil in a skillet
8. and cook the onion and garlic until tender. Mix in broccoli and shrimp
9. and cook until heated through. Toss with the cooked pasta
10. season with salt and pepper
11. and top with cheese to serve.