

BEST OF BRIDGE BOWTIE SHRIMP & PESTO PASTA



TIME TO PREPARE

10 Minutes



COOK TIME

Minutes



SERVES

4



Ingredients

- 12 oz bowtie pasta (375 g)
- 2 tbsp canola or olive oil, divided
- 1 lb medium-sized shrimp, peeled and deveined
- 2 cups grape tomatoes, sliced in half
- 1/2 cup [basil pesto](#)*
- Salt and freshly ground black pepper
- 1/3 cup grated Parmesan cheese

Steps to Make

1. In a large pot of boiling salted water, cook pasta for 8 minutes or until al dente. Drain, reserving 1 cup pasta water.
2. In a [non-stick skillet](#) over medium-high heat, heat 1 tbsp oil. Add shrimp and cook, stirring for 2 to 3 minutes until shrimp is almost cooked through and opaque; transfer to a plate.
3. In the same skillet, heat remaining 1 tbsp oil and cook tomatoes for 1 minute. Add shrimp, pesto and pasta and toss to combine. Season with salt and pepper if desired and add some of the pasta water if pasta seems dry.
4. Divide pasta onto 4 plates and sprinkle each with cheese.

Makes 4 servings

Cooks Tip: Salting the pasta water seasons the pasta for better flavour.

Substitution: Instead of basil pesto, try using our [Belazu Rose Harissa Pesto](#) in this recipe

Main Course

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