

FJORD

FISH MARKET



Shrimp Pasta with Lemon, Spinach & Tomato

Incredibly refreshing and surprisingly simple, this shrimp and pasta dish is great for a quick summer dinner

Ingredients	Instructions
<ul style="list-style-type: none">• 1 pound large or jumbo shrimp• 4 tsp lemon zest, divided• 1 pinch crushed red pepper• 2 sprigs fresh thyme, leaves removed and chopped• 2 sprigs fresh oregano, leaves removed and chopped• 4 basil leaves, torn• 4 Tbs. extra-virgin olive oil• 4 cloves garlic, minced• 2 cup cherry tomatoes, halved• 8 cups baby spinach• 4 Tbs. lemon juice• 1 pound of your favorite pasta (angel hair works great)• Coarse sea salt and freshly ground pepper	<p>On a plate, toss the shrimp with the crushed red pepper, half the lemon zest, chopped herbs and a pinch of salt and pepper. Let it sit while you start the rest.</p> <p>Heat the oil in a medium skillet over medium-high. Add the garlic and bloom 30 seconds. Add the tomatoes along the remaining lemon zest. Sprinkle with a little salt and pepper and saute for 2 minutes.</p> <p>Add the shrimp in a single layer and sear on one side for 2 minutes. Flip and sear another minute, or until shrimp is cooked through. Keep tossing the tomatoes just a little bit.</p> <p>In the meantime, bring a large pot of salted water to a boil and cook the angel hair until al dente, maybe 5 minutes. Drain all but about 1/2 cup of the pasta water and toss with the shrimp and tomato mixture, along with the spinach. Squeeze a lot of lemon juice right in. Season with coarse salt and pepper. Add as much pasta water as you want to create a thin, glorious sauce.</p> <p>Serve it with more lemon juice, crusty bread and fresh parmesan cheese.</p>