

Lemon Garlic Shrimp Pasta

Yield: serves 2 people



Ingredients:

- 8 ounces Linguine Pasta or to make the pasta combine 1 cup flour, 1 egg, 2 tablespoons water and $\frac{1}{2}$ teaspoon salt.
- 2 Tablespoons olive oil
- 6 Tablespoons butter
- 4 cloves garlic, minced
- 1 teaspoon red pepper flakes
- 1 $\frac{1}{2}$ pound large shrimp
- salt and pepper for taste
- 1 teaspoon italian seasoning
- 4 cups baby spinach
- $\frac{1}{2}$ cup parmesan cheese
- 2 Tablespoons parsley, chopped
- 1 Tablespoon lemon juice

Steps:

1. In the stand mixer combine flour, eggs, and salt . Then add water slowly to get your pasta dough. Now knead the pasta dough for 10 minutes, then let it rest for 5-10 minutes.
2. In a large pot cook the pasta in boiling water al dente. Then drain it and set it aside.
3. Using the large pot again and heat olive oil and then add 2 Tablespoons of butter. Add the garlic and red pepper flakes and cook.
4. Add the shrimp and salt and pepper for taste. Cook until the shrimp starts to turn pink. Add italian seasoning and spinach and cook.
5. Add the pasta back to the pot with the remaining butter, parmesan, and parsley. Cook until the butter is melted
6. Add the lemon juice, and enjoy!

For Judges Use Only

Please rate this pasta based on:

- | | |
|---------------------|--------------------|
| Taste | 3/ 5 maximum score |
| Presentation | 5/ 5 maximum score |
| Creativity | 4/ 5 maximum score |

Total Score: 15/ 15

Comments: Good, pasta was still a little doughy.