

New York Times **Bestselling Author**

SUSAN MALLERY

Citrus Shrimp with Pasta

Ingredients:

- ♥ 1 lb. shrimp, peeled and de-veined.
- ♥ ½ C olive oil
- ♥ ¼ C parmesan cheese
- ♥ ¼ C pine nuts + 2 T, divided
- ♥ ½ C fresh parsley, loosely packed
- ♥ Juice of one orange
- ♥ Juice of one lemon
- ♥ Zest of half the orange
- ♥ Zest of the lemon
- ♥ 1 dried red pepper, or ½ t red pepper flakes
- ♥ ½ t salt
- ♥ ¼ t black pepper
- ♥ 1 lb dried pasta (I used spaghetti)



Citrus Shrimp with Pasta

Instructions:

Leave the shrimp in the refrigerator until just before you put it in the pan.

Cook the pasta according to package directions. While it's cooking, combine the olive oil, cheese, ¼ C of pine nuts, and the parsley through pepper in a food processor. Pulse several times, until combined. Heat a large, deep sauté pan over medium heat. Add the citrus sauce. Once it's simmering, add the shrimp and simmer until it's no longer translucent, about five minutes.

Drain the noodles. Toss with shrimp, sauce, and remaining pine nuts.

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