

TOMATO SPINACH SHRIMP PASTA

Preparation: **10** minutes | Cooking: **20** minutes | Servings: **4**

INGREDIENTS

8 ounces medium shrimp, peeled and deveined
4 Roma tomatoes, chopped
8 ounces whole wheat penne or spaghetti
6 ounces fresh spinach
3 cloves garlic, minced
1/4 cup fresh basil leaves, chopped
2 tablespoons olive oil
1 teaspoon Italian seasoning
1 teaspoon smoked paprika, or more, to taste
1/4 teaspoon red pepper flakes
Kosher salt and freshly ground black pepper, to taste



INSTRUCTIONS

Add 2 tablespoons of olive oil to a large skillet on medium-low heat. Add shrimp, red pepper flakes, paprika, Italian seasoning and salt in the skillet, and cook on medium heat until shrimp is cooked through (about 5 minutes). Remove grilled shrimp from the skillet, and set aside. In the same skillet, add chopped tomatoes, chopped fresh basil leaves, fresh spinach and chopped garlic. Cook on medium heat about 3- 5 minutes until spinach wilts just a little and tomatoes release some of their juice. Remove from heat, and adjust seasoning, if needed. Cover with a lid, and keep off heat. Cook pasta according to package instructions until al dente. Drain pasta, and add to the skillet with the tomatoes and spinach. Reheat on low heat, mix everything well and adjust seasoning with salt and pepper. Remove from heat. Once pasta and veggies are off heat, add grilled shrimp back and drizzle with good quality olive oil just before serving for an extra taste. Serve the shrimp pasta immediately.