

SHRIMP AND FRESH PESTO PASTA

Preparation: **20** minutes | Cooking: **15** minutes | Servings: **4**

INGREDIENTS

8 ounces dried tagliatelle or spaghetti
8 ounces shrimp, cleaned
1/2 clove garlic
1 cup fresh basil leaves
1 cup cherry tomatoes, halved
4-6 tablespoons extra-virgin olive oil
2 tablespoons freshly grated pecorino romano
2 tablespoons freshly grated parmesan
2 tablespoons pine nuts

1 tablespoon vegetable oil
Kosher salt, to taste



INSTRUCTIONS

To make the pesto, place the basil and garlic into a food processor and pulse several times. With the motor running, slowly add the olive oil through the top funnel to form a thick (but not oily) paste. Add the pecorino and parmesan and pulse two or three times. Add the pine nuts and stir. Taste and add a tiny pinch of salt, if needed. Scoop the pesto into a bowl, cover with a tea cloth and put to the side. Cook the spaghetti in boiling, lightly salted water (8-10 minutes). While the pasta is cooking, check the shrimp to make sure there are no black veins down their backs. Wipe any away with a paper towel. Heat oil in a nonstick skillet to hot but not smoking. Cook the shrimp until pink. Remove from the pan and keep warm. Add the cherry tomatoes to the pan, sprinkle with a pinch of salt, and cook over medium heat for 3 to 4 minutes to soften the tomatoes. Keep warm. Drain the pasta, reserving a cup of pasta water. Toss the pasta in a large, warmed bowl. Stir the pesto in one tablespoon at a time until you have the taste you want. (Pesto has a strong flavor, so be careful not to drown the pasta.) If the pasta feels a little dry, add a bit of the reserved pasta water and stir through. Add the shrimp and cherry tomatoes; stir again. Serve immediately.