

# Jeff's Spicy Shrimp

**Serves 2**

**Prep Time - 20 Minutes**

Here's a quick and tasty shrimp and pasta recipe.

Serve it over linguine or spaghetti

## Equipment Required

- Sautee Pan
- Large pot for cooking pasta

## Main Ingredients

- 12 medium shrimp
- 3 cloves of garlic
- 1/2 Cup of fresh parsley
- 1 small jalapeno
- 3 or 4 leaves of greens - spinach, kale or chard.
- 1 small tomato
- 1/2 Cup of Wine
- Juice of 1 lemon
- Butter for sauteeing - about 1/2 stick
- Salt and pepper

## Prep Work

1. Mince the garlic, parsley, greens, and jalapeno and set aside. Season the mixture lightly with pepper and salt.
2. Chop the tomatoes roughly and set aside.
3. Clean and devein the shrimp. Tails can be left on or removed depending on your preference.
4. Salt and boil a pot of water for the linguine or spaghetti.
5. Heat the skillet to medium low and melt the butter.

## Assembly

6. When the butter is warm, throw in the garlic/greens mixture and sautee until soft.
7. Turn up the heat slightly and add the tomato to the pan. Sautee for about 4 or 5 until the tomato has mostly turned to liquid.
8. Add the lemon and wine to the pan and turn up the heat so that the mixture is simmering. Let it reduce by at least 1/3rd.
9. Add the shrimp and gently toss until the shrimp is just cooked.
10. Drain the pasta and mix the shrimp together with the pasta until they are well mixed.
11. Serve with wine. A muscadet or pinot grigio would go nicely. But you could easily do a



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