

# Delloy Pasta

Home-Style Pasta at its Best

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## The *Art* of Eating Well

### SHRIMP PASTA

4 Tbls	olive oil
2 ½ Tbls	chopped garlic
1	green onion(chopped)
½ tsp	crushed red pepper flakes (optional)
1 ½ pounds	medium shrimp
	Juice of 1 lemon
	Parsley (a pinch)
	Salt and pepper
1 cup	heavy cream (whipping cream)
¼ cup	parmesan cheese
1 pkg	Delloy Pasta broad noodles

Cook pasta while preparing shrimp mixture. In a large skillet, heat olive oil over medium-high heat. Add garlic, onion and red pepper flakes. Sauté until garlic just begins to brown. Add shrimp, lemon juice, parsley, salt and pepper. Simmer 5 minutes (do not overcook or shrimp will shrink). Reduce heat to medium and add cream. Simmer until desired consistency. Drain pasta and add shrimp to pasta. Add parmesan cheese and serve immediately. \*\*If this is for a side dish, use as above. If it is your main course, then double all ingredients except shrimp.