



TEAM FOUR
FOODSERVICE



Chickpea spaghetti with lemon garlic shrimp and basil

Yield: 10 servings

Ingredients:

20 Oz. Barilla® chickpea spaghetti
1 Lb. Large shrimp, raw, cleaned and sliced diagonally
5 Tbsp. Extra virgin olive oil
1/2 Cup dry white wine, divided
1 Tsp. Sweet paprika
2 Garlic cloves, minced
2 Pints multi-colored cherry tomatoes, halved
2 Lemons, juice and zest
1/2 Cup fresh basil, sliced
Salt & black pepper to taste

Directions:

1. Season shrimp with paprika, 1 tbsp. of olive oil, minced garlic and 1 tbsp. of wine.
2. Marinate for 30 minutes to 2 hours.
3. Bring a pot of water to a boil and cook pasta according to package directions, reserving 1/2 cup of pasta cooking water.
4. Add remaining olive oil to a skillet over high heat. Add shrimp and sauté for 1-2 minutes, seasoning with salt and pepper.
5. Add cherry tomatoes and cook for an additional 1-2 min. Add remaining wine and lemon juice.
6. Drain pasta and add the pasta and reserved cooking water to the shrimp.
7. Toss pasta with shrimp over high heat; remove from the heat.
8. Garnish with basil and lemon zest.

Recipe and photo courtesy of Barilla