



COCO'S

RECIPE



SHRIMP PASTA POMODORO

INGREDIENTS

2 cups chopped Roma tomatoes
1/2 cup chopped fresh basil
2 Tbsp. olive oil
2 Tbsp. fresh chopped garlic
1/2 tsp. black pepper

1/2 tsp. salt
1 cup chicken broth
32 raw peeled medium size shrimp
1/4 cup Parmesan cheese
2 1/2 lbs. angel hair pasta, cooked
2 Tbsp. fresh chopped parsley

See other side for cooking directions.

SHRIMP PASTA POMODORO

DIRECTIONS

In a small bowl combine tomatoes, basil, olive oil, garlic, salt and black pepper.

In a large sauté pan, cook shrimp over medium heat about 2 minutes. Add chicken broth and tomato mixture. Heat through for about 2-3 minutes.

Transfer hot cooked pasta to large bowl. Pour sauce over the top. Sprinkle with Parmesan cheese and chopped fresh parsley. Serves 4.



Love of food