

Mint Pesto Linguine w/ Tomatoes & Peas

Serving size:	1 1/2 cups pasta w/ 4-6 shrimp
Yield:	
Total servings:	about 4

Measure	Ingredients
8 ounces	Linguine
16-24 each	Shrimp, on skewers
1/2 cup	Mint pesto
1 cup	Heirloom cherry tomatoes
1 cup	Frozen peas, thawed
1 T	Olive oil
pinch	Black pepper
1/4 cup	Butter
2 tsp	Garlic, minced dried
	Juice of fresh lemon

Method

1. Allow peas to thaw and bring to room temperature.
2. Cook linguine until al dente.
3. While pasta is cooking:
4. Melt butter with garlic and lemon juice.
5. Halve cherry tomatoes.
6. Toss tomatoes with olive oil and pepper.
7. Place tomatoes on grill in a vegetable grill pan.
8. Gently stir tomatoes as they cook.
9. Place shrimp skewers on grill and brush with garlic butter.
10. Flip shrimp after they begin to turn pink.
11. Continue to baste with garlic butter.
12. Reserve 1/2 cup hot pasta water and drain the pasta.
13. Cook tomatoes until they are tender and hot.
14. Cook shrimp until they are opaque and slightly pink.
15. Discard remaining garlic butter.
16. Toss warm pasta with pesto. Add pasta water as needed so the pesto completely coats the pasta.
17. Gently stir in the grilled tomatoes and thawed peas.
18. Place linguine on dinner plate and top with shrimp skewer.

Notes
