

Shrimp Bow Tie with Asparagus



SERVINGS
5

PREP TIME
15 MINUTES

COOK TIME
20 MINUTES

INGREDIENTS

8 tbs olive oil	1 lb of bow tie pasta
3 cloves of garlic, minced	3 tbs fresh parsley, chopped
1 lb. green shrimp, peeled and deveined	Freshly grated romano cheese
1 lb fresh asparagus	

DIRECTIONS

Bring a pot of water to a boil (add a dash of salt and olive oil to the water).

Cook noodles as directed, but reserve 1 cup of the water for later use.

Meanwhile, trim asparagus ends. Sauté shrimp and asparagus in olive oil and garlic for 8-10 minutes.

Add drained pasta to sauté mixture plus the 1 cup of reserved liquid.

Simmer for 12-15 minutes.

Just before serving add parsley and romano cheese.

mazzulos.com

BAINBRIDGE 440.543.3200

AURORA 330.562.3200

Mazzulo's