



# Recipes

## PROGRAM 10 - SEGMENT 3

### Basilico's Pasta e Vino Recipes

#### **PRIMAVERA PENNE PASTA AND SHRIMP**

Serves 1

#### INGREDIENTS

½ lb Penne Pasta, cooked al dente and drained  
2 TBSP Olive Oil  
2-3 Cloves Garlic, finely chopped  
Salt & Pepper  
3 Strips each of Red and Yellow Pepper  
4-5 Mushrooms, sliced  
4-5 Broccoli Florets  
3-4 Yellow Onion Rings  
Shrimps  
5 Large Fresh Shrimps, shelled and cleaned  
2 Cloves Garlic, finely chopped  
Seafood seasoning to taste  
Parmesan Cheese, grated to taste

#### METHOD

Put some olive oil in a hot pan and garlic. Sauté sliced red and yellow peppers, broccoli florets, sliced mushrooms and onion rings. Take care not to overcook vegetables. Season with salt and pepper.

Add cooked and drained penne pasta to the vegetables and mix to combine. Add some olive oil to another hot pan and add garlic. Add shrimps and cook briefly. Sprinkle with seafood seasoning.

Place pasta on a serving plate. Top with shrimps and Parmesan cheese to taste.

**All recipes displayed with kind permission from Basilico's Pasta e Vino.  
Results may vary.**