

Penne Pasta with Zucchini Pesto and Shrimps (4 portions)

Ingredients

Zucchini pesto (see recipe)

200g peeled shrimps

400g Penne Pasta

2 garlic cloves made into a paste

50ml extra virgin olive oil

50g grated parmesan cheese

Method

1. Place the pasta to cook in salted boiling water.
2. In a frying pan pour the olive oil and the garlic, cook lightly then add the shrimps, season with salt and pepper.
3. Strain the pasta, place in the pan with the shrimps, add the pesto and toss to blend all the ingredients.
4. Serve topped with parmesan cheese.