

Shrimp Pesto Pasta

Ingredients

- ~300 g shelled shrimp, preferably large and uncooked (can substitute scallops, ratio of shrimp to pasta can be adjusted to create a richer dish or feed hungry appetites as required)
- Dried basil, oregano and pepper flakes (can use just basil, oregano or even marjoram)
- Minced (rasped) garlic – 3 large cloves or to taste
- 1-2 tbsps olive oil
- ~1/2 cup white wine (optional – can deglaze with pasta water)
- ~400 g of pasta (will serve ~4 people depending on appetites and other courses – e.g. salad, dessert) (you can use whatever shape you like – spirals will capture the sauce well)
- ~1/2 small jar of pesto
- Chopped parsley or basil and grated parmesan (optional)
- Salt, pepper

Method

1. Bring a pot of salted water to boil for cooking pasta.
2. In the meantime, season shrimp with dried oregano, basil, red pepper flakes and salt (light dusting on both sides)
3. Heat olive oil in a fry pan on medium heat. Add garlic and cook to soften – not too hot a temperature (can also add hot pepper flakes if you like a spicier pasta)
4. Add pasta to boiling water and cook until al dente
5. Add shrimp and cook until pink on both sides but not too cooked (i.e. not curled tight)
6. Add white wine or pasta water and boil briefly to deglaze the pan
7. Remove shrimp from heat until pasta is done (you don't want to overcook the shrimp)
8. Drain cooked pasta, reserving 1 to 2 cups of cooking water
9. Put pasta back in pot or a large bowl, add pesto and up to ~1 cup of pasta water, stir to coat pasta
10. Add cooked shrimp and stir to blend, adding more pasta water to loosen if needed
11. Sprinkle with chopped parsley or basil and parmesan and serve