

Tiger Shrimp Pasta

Unit: Large Skillet or Electric Skillet

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| 8 - oz Penne pasta | 1 - Small Tomato, chopped |
| 2 - Tbsp of butter | 6 - Ounces of fresh broccoli |
| Dash or cayenne pepper to taste | 1/2 Cup of Chardonnay wine |
| 1 - Shallot, chopped | 1 - Pound of Tiger shrimp |
| 3 - Cloves of garlic | 6 - Leaves of basil (chopped) |
| 1 - Lemon zested and juiced | Parmesan cheese grated |

First, cook the pasta in a unit according to the directions. Drain and rinse with hot water. Heat large skillet on medium heat and add butter and cayenne pepper.

Cook the shallots until translucent and then add the garlic, lemon zest, lemon juice, tomato, broccoli and white wine. Cook for 5 minutes. Add the shrimp and cook until they turn pink. Add the pasta and toss in the unit with the other ingredients. Salt to taste.