

Tina's Treat's airs every Wednesday morning on KRIG 104.9 FM.

Shrimp pasta

- 2 T. Butter & 1 T. olive oil
- 1 small yellow onion
- 2 cloves garlic
- 1 lb shrimp
- 1 pkg. grape/cherry tomatoes
- Linguini or Fettuccini noodle
- 1/2 to 1 cup heavy whipping cream
- Opt. Lemon zest
 - Parsley
- Cook noodles according to package directions (or use fresh).
- In a shallow skillet add Butter and Olive Oil.
- Sweat the onions until translucent.
- Add Garlic.
- Cook shrimp and remove from the pan.
- Add tomatoes and "Blister" until they burst. (add lemon zest now if desired)
- Add the heavy cream depending on the liquid produced by the tomatoes add $\frac{1}{2}$ to 1 cup of cream.
- Toss in the pasta and add the shrimp.
- You can add parsley if you would like.

KEEPSAKE CANDLES