



Peppes Mare Monte

5 tablespoons extra virgin olive oil (74ml)
2 garlic cloves, chopped
1 teaspoon dried chili pepper (5g), optional
2 small zucchini, thinly sliced
16 large shrimp
12 cherry tomatoes, halved
salt to season
a bunch of fresh flat leaf parsley, chopped
1 1/2 cup white wine (352ml)
1 lb paccheri or rigatoni pasta (457g)
freshly grated parmigiano cheese, for sprinkling

Com Si Fa?

- Heat up extra virgin olive oil in a large saucepan.
- Add garlic, chili pepper, zucchini and fry the zucchini until it is al dente-.
- Add shrimp, tomatoes, salt, parsley and wine.
- Cover and let simmer for 5 minutes.
- While the sauce is cooking, cook the pasta in a pot of boiling salted water. Stir to prevent from sticking together.
- Remove the shrimp and the zucchini from the pan and set aside, leaving some sauce in the pan.
- Drain the pasta when it is al dente- and add to the saucepan.
- Sprinkle with parmigiano cheese and mix well.
- Transfer to a serving platter and top with the shrimp and zucchini.
- Sprinkle with parsley and serve immediately.

Per 4 persone



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