

A close-up photograph of a white plate filled with a pasta dish. The dish features penne pasta, bright red cherry tomatoes, fresh green spinach leaves, and a generous topping of shredded white cheese. The plate is set on a red and white striped tablecloth. A white rectangular banner with red text is overlaid in the center of the image.

ONTARIORED™ SHRIMP PASTA

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Prep time: 15 Minutes

Cook time: 15 Minutes

Servings: 2-3 People

INGREDIENTS:

6 OntarioRed™ Roma Tomatoes, diced in 1cm cubes.

20 medium size shrimps peeled

2 cups of penne pasta

1 bunch of basil

1 red onion

1 cup chicken broth

2 garlic cloves

2 tbsp. parmesan cheese

2 tbsp. olive oil

1 tbsp. butter

Salt & Pepper to taste

CHEF'S TIP:

You can substitute shrimp for chicken.

DIRECTIONS:

Add water, olive oil and salt to a pot and bring to a boil. Add pasta into the water and cook for approximately 5 minutes, until al dente.

Add olive oil to a medium sized pan and heat. Place shrimp, garlic, butter, salt & pepper into the pan and cook for 4-5 minutes per side. Set aside.

Add olive oil to a medium sized pan and heat. Add diced OntarioRed™ Roma Tomatoes, stirring frequently. Add diced onions, basil and chicken broth. Cook for approximately 3 minutes.

Add cooked shrimp and pasta to the tomato mixture and mix for approximately 1 minute, until everything is well incorporated.

Serve and top with parmesan cheese.