



A Taste of Italy

Ingredients

- 1 box of whole wheat spaghetti (or pasta of your choice), we used 1/2 a box for the show
- 1 package/approximately 8-10 leaves of chopped fresh basil
- 4-5 cloves of chopped fresh garlic or to your taste
- 1/2 package of cherry tomatoes
- olive oil or extra virgin olive oil
- sea salt, Italian seasoning, black pepper, garlic powder and onion powder (season to taste)
- 1 container of marinated mozzarella medallions, it's marinated in olive oil and seasonings (approximately 8-12 ozs.)
- 1 package of thawed or fresh cleaned and deveined medium or large tail-off shrimp

Recipe

- cook the spaghetti/pasta (I add about a 1 teaspoon of salt to the water)
- saute shrimp (season with salt, pepper, onion & garlic powders, & Italian seasoning to taste)
- cook shrimp until they become white/pink, about 6-8 minutes (refer to the video for a visual)
- finely chop the garlic
- chop the basil
- add approximately 2 tablespoons of olive oil to a large bowl/serving dish
- drain the pasta and add it to the bowl
- drain and add the shrimp, mozzarella with about 2 tablespoons of the olive oil, garlic, basil, tomatoes to the bowl
- season to taste with Italian seasoning and salt, and toss
- serve hot or room temperature

