

# Pasta Piatti

new world italian

## LINGUINI PESTO WITH SHRIMP

Courtesy of Pasta Piatti

6 oz. Linguini, cooked al dente  
2 oz. Pesto  
6 oz. Cream Sauce  
2 tbsp Butter, unsalted  
1 oz. Tomato, 1/4 diced  
1 tbsp toasted Pine Nuts  
Salt & Pepper, to taste  
1 tbsp Fresh Basil, Chiffonade  
7 ea. Shrimp, peeled and deveined  
2 tbsp Parmesean Cheese, grated  
1 tbsp Garlic  
1 tbsp Olive Oil

Heat saute pan to 350 degrees or until oil shimmers.  
Toast garlic until blonde and aromatic.  
Add shrimp and saute lightly until pink on both sides.  
Add cream sauce and simmer lightly for 1 minute.  
Add basil, tomatoes, and pesto to cream and return to a simmer.  
Add pasta to sauce.

Finish sauce with butter and Parmesan, season to taste.  
Garnish with pine nuts and shredded basil.  
Serve immediately.