

SHRIMP CAPELLINI



This recipe will reward you with wonderful flavor. Do not over cook and use the highest quality olive oil and pasta.

Ingredients

1 Pound Shrimp cleaned, uncooked.
1 pound of Bella Terra™ or Meijer's© Grocery Organic Italian thin spaghetti or Capellini. The better pasta makes all the difference.
1/2 cup Chablis or Vouvray white wine. A high mineral white wine.
1/3 cup Extra Virgin Olive Oil
1/4 cup White Balsamic Vinegar
1/4 tsp. Red pepper flakes
1/2 ounce Saffron threads
1 pound Baby spinach cleaned and rinsed.
4 cloves Garlic, chopped.
Sea salt to taste.
2 tablespoons cold butter, optional.

Instructions

Sauté shallots in 1/3 cup olive oil until softened. Then add chopped garlic, pepper flakes, and white pepper. Slowly stir until garlic is just fragrant.

Add in vinegar, saffron, and salt, keeping medium heat. Stirring until the shrimp are 3/4 cooked through (slight orange coloring coming on), then add spinach. Adjust the salt and add optional butter. Some people like the taste and texture that butter gives to the sauce.

Cook the spinach until you have a desired texture. Do not over cook.

Dish over Capellini or thin spaghetti and serve.

Brian McGuckin