

Shrimp And Olive Pasta With Wisconsin Parmesan Cheese

Servings: 10



Ingredients:

1 pound large raw shrimp, shelled and deveined
1/4 cup olive oil, divided
1-1/2 cups onions, diced
3 cloves garlic, minced
1 16-ounce can diced tomatoes with juice
1 cup fresh asparagus, diced
1/3 cup dry white wine
1 cup black olives, halved
1 pound rotini pasta, cooked and drained
1-1/2 cups (6 ounces) Wisconsin Parmesan cheese, grated
1/4 cup fresh parsley, chopped
1/4 cup fresh basil, julienned
1 teaspoon salt
1/2 teaspoon pepper

Cooking Directions:

In large skillet over medium heat, cook shrimp in 2 tablespoons of oil for about 3 minutes or until opaque, stirring often. Remove shrimp from skillet; set aside.

In same skillet, cook onions and garlic in remaining oil for 3 minutes. Add tomatoes, asparagus and wine; heat to boil. Reduce heat to low; simmer for 5 minutes. Add cooked shrimp and olives; heat through.

In large bowl, gently combine pasta, shrimp-vegetable mixture, Parmesan Cheese, parsley, basil, salt and pepper. Serve immediately. Refrigerate leftovers.

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