**Bocconci’n Divino**

**Recipe: Cream of Zucchini Pasta with Shrimp**

**Ingredients -**

1 lb. Shrimp – Argentine

Extra Virgin Olive Oil

3 Clover Garlic

White wine – Half Glass

Pasta (Your Choice)

Zucchini

**Pasta Instructions:** In Pot, bring water to a boil. Add pasta to the water, stir a few times. Add pinch of salt, Cook. Check your pasta package for cooking times. Check after 4 minutes. Stir occasionally so it doesn’t stick together

**Zucchini Instructions:** In pan, add garlic and extra virgin oil

Cut Zucchini into small pieces and add to pan

Salt, pepper to taste, add basil

Saute – About 10 minutes – Zucchini is ready when it changes color and softens.

Add some heavy cream to taste (not too much)

When blending device, you can mix together for a puree (cream of zucchini)

Add more basil to Zucchini recipe

**Shrimp Instructions:** In another pan, add garlic and extra virgin olive oil and brown, about 30secs. To a minute. Cut up shrimp into small pieces and add, stirring occasionally. Add white wine and salt and pepper to taste. This can take 2 to 5 minutes. It should be pink and cooked through. Then remove from heat.

Mix Pasta and Zucchini together. Then add shrimp on top and mix again.

For extra flavor you can add parmesan cheese.

Delizioso!