



## How To Make Pasta Taste Better ~ Shrimp & Sun-Dried Tomato Pappardelle Recipe

### INGREDIENTS

- 2 L vegetable broth
- 1 tb salt
- 1 bay leaf
- 4 piece dry packed sun-dried tomatoes
- 250 g pappardelle
- 1 small pack frozen shrimp thawed, marinated with oil rosemary and garlic
- ¼ Spanish onion, julienned
- 2 clove garlic, crushed
- S+P to taste
- 1 tb chili flakes
- ¼ cup white wine
- ½ cup sun-dried tomato pesto
- 1 cup pasta water
- 2 cup baby arugula
- 2 lemon wedges, juiced
- 1 sprig basil
- 2 tb Parmesan cheese

### METHOD:

1. Bring the vegetable stock, bay leaf, tomatoes and salt to a boil.
2. Cook the pasta for 7 minutes, then remove and reserve pasta liquid.
3. In a large pan sauté the onion with canola oil, garlic and S+P.
4. When softened, add the shrimp, cook for one minute.
5. Add chili flakes.
6. Deglaze with white wine, allow to reduce slightly.
7. Add pasta liquid/broth.
8. Add cooked pasta and arugula. Toss until mixed together.
9. Transfer to plate, finish with Parmesan cheese, fresh basil and cracked pepper.

Serves four.