Pasta with shrimp and cherry tomato

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 medium shrimp - 6 cherry tomatoes, halved - 1 clove garlic, sliced - peas (fresh is better but frozen will do) - white wine - paprika - pasta (spaghetti, linguini, etc)

Instructions

1. Cook pasta, drain and set aside 2. Heat olive oil in pan and lightly brown garlic 3. Add shrimp, season lightly with paprika 4. Add cherry tomatoes 5. Add peas 6. Add splashes of white wine 7. Simmer for 20 seconds to allow flavours to blend 8. Stir in pasta and remove from heat Serves 1 Variations with scallops Substitute peas with fresh torn basil at end for a different flavour profile