



Chili Shrimp over Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 30 - Peeled, Frozen Raw Shrimp
- 2 Cups - Spinach
- 2 Cups - Diced Tomatoes
- 1 Can - Mushrooms
- 2 Tbs - Chili Powder
- 1 Tbs - Black Pepper
- 1 Tbs - Garlic Powder
- 1/2 Cup - Lemon Juice
- 1/2 Cup - Vegetable Oil
- 1/4 Cup - Red Wine
- 1 Box - Whole Wheat Elbow Noodles

Instructions

Vegetables:

1. Set stove to medium
2. Mix spinach, tomatoes, and mushrooms in large pan
3. Add 1/4 cup lemon juice
4. Add 1/4 cup vegetable oil
5. Add 1/4 cup red wine
6. Add 1 tbs pepper
7. Add 1 tbs garlic powder
8. Allow vegetables to cook for at least 10 minutes or until liquid is mostly gone.

Shrimp:

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1. Allow shrimp to thaw
 2. If not already peeled, do so while shrimp are still cold, but not frozen.
 3. Add 1/4 cup vegetable oil
 4. Add thawed shrimp
 5. Add 1 tbs chili powder
 6. Cook until pink
 7. Discard liquid, place shrimp in mixing bowl.
 8. Mix remaining chili powder with shrimp

Serve:

Over noodles, add vegetables and shrimp. Garnish with grated parmesan cheese.