

Shrimp Fettuccine with Marinara Sauce

This delicious meal is quick and perfect for a week night dinner. Just add a vegetable or a salad and it's a meal! Double the recipe and have some leftover for lunch!



Shrimp Fettuccine WITH Marinara Sauce

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What you need:

- $\frac{3}{4}$ pound shrimp, shelled and deveined – tails removed
- 2 teaspoons olive oil
- 1 16-oz can of fire roasted tomatoes
- 2 cloves of crushed garlic
- Pinch of sea salt (optional)
- $\frac{1}{2}$ teaspoon cornstarch
- 1 teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- 1 teaspoon smoked paprika

- $\frac{1}{2}$ teaspoon fresh lemon juice
- 2 cups fresh spinach
- 3 cups cooked fettuccine noodles

Garnish

- 2 Tablespoons fresh basil, chopped
- $\frac{1}{4}$ cup grated parmesan cheese (not canned)
- $\frac{1}{4}$ cup pine nuts

How to Do it:

Heat the olive oil in a skillet on medium-high. Add the shrimp and cook for just a couple of minutes, until the shrimp just starts to turn pink. Remove the shrimp and set aside. Add the tomatoes, garlic, and salt to the pan. Simmer for about five minutes.

Remove about $\frac{1}{4}$ of the sauce to a small bowl. Slowly stir the cornstarch into the mixture until it is well blended. Add back to the pan and stir. This will thicken the sauce just slightly.

Stir in the garlic powder, onion powder and paprika and simmer another 10-15 minutes to meld the flavors.

Stir in the spinach and cook until it starts to wilt.



Add the shrimp back to the pan and cook for about 5 minutes.



Portion the pasta out into four bowls. Top with $\frac{1}{4}$ of the shrimp and tomatoes.

Garnish with the basil, parmesan and pine nuts.



Makes 4 servings.

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Below are some of the items we used to create this recipe!

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