

Broccoli Shrimp Pasta Toss

By: Dottie Baltz

Makes 4 Servings

- ~ 2 cups cooked bowtie pasta
- ~ 1/4 cup onion, finely chopped
- ~ 3 garlic cloves, minced
- ~ 1 tablespoon butter
- ~ 1 table spoon olive oil
- ~ 2 cups fresh broccoli florets
- ~ 1/4 teaspoon salt
- ~ 8 oz. uncooked medium shrimp, peeled and de-veined
- ~ 1/4 cup grated parmesan cheese

Cook pasta according to package directions.

In a large non-stick skillet sauté onion and garlic in the oil and butter until tender.

Add the broccoli and salt and cook on medium-high heat for 8 minutes. Add shrimp and cook and stir for an additional 2-3 minutes, or until shrimp turns pink.

Toss the broccoli and shrimp mixture with the drained pasta and sprinkle with parmesan cheese.

Serve immediately.