

# Tiger Shrimp Pasta

*Unit: Large Skillet or Electric Skillet*

<b>8 oz Penne pasta</b>	<b>1 - Small tomato</b>
<b>2 - tbsp of Butter</b>	<b>6 oz Fresh broccoli</b>
<b>1/2 - Cup of Chardonnay Wine</b>	<b>1 - Shallot (chopped)</b>
<b>1 - Pound of shrimp (peeled)</b>	<b>3 - Cloves of garlic</b>
<b>6 - Basil leaves (chopped)</b>	<b>1 - Lemon zested and juiced</b>
<b>Dash of cayenne pepper</b>	<b>Parmesan cheese (grated)</b>

First, cook the pasta in a unit according to the directions. Drain and rinse with hot water. Heat large skillet on medium heat (325 on the electric skillet) and add butter with cayenne pepper.

Next, cook the shallots until they are clear and then add the garlic, lemon zest, lemon juice, tomato, broccoli and white wine. Cook for 5 minutes. Add the shrimp and cook until they turn pink. Finally, add the pasta and toss in the unit with the other cooked ingredients. Salt to taste. Sprinkle the parmesan cheese on top of mixture when serving.



**HEALTH QUEST**