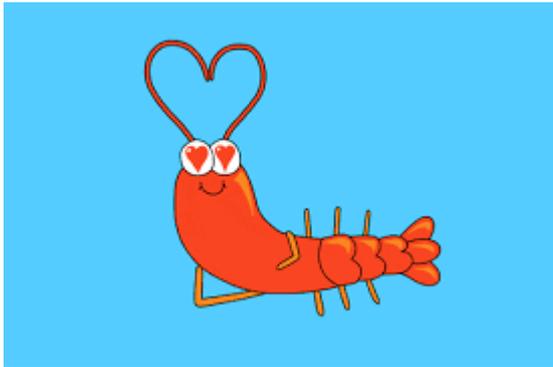


Pesto Shrimp and Pasta



Pesto Shrimp and Pasta

Pesto and shrimp are a wonderful flavor combo for a reason. Plus, both take just minutes to prepare. This beautiful and satisfying dish comes together in just 35 minutes. To make the pesto, all you have to do blend all the ingredients together until the sauce forms. It features classic pesto ingredients, such as lots of fresh basil, grated Parmesan, chopped walnuts, garlic, and lemon zest. Then you cook the shrimp in a skillet along with grape tomatoes and more garlic until the shrimp is opaque, which takes less than 5 minutes. All that's left to do is toss the shrimp, pesto, and farfalle together in a big bowl and dinner is ready to go.

Ingredients

$\frac{1}{2}$ lb. farfalle, uncooked bow tie pasta
basil
2 cups bay, fresh leaves, loosely packed
 $\frac{1}{3}$ cup(s)water
3 tablespoons grated Parmesan cheese
2 tablespoons chopped walnuts
1 tablespoon extra virgin olive oil
1 teaspoon extra virgin olive oil
3 medium clove(s), minced
1 $\frac{1}{2}$ teaspoons grated lemon zest
 $\frac{1}{4}$ table salt
1 pound, large peeled and deveined uncooked shrimp
2 cups grape tomatoes, halved

Method

1. Cook pasta according to package directions. Drain, transfer to large serving bowl, and keep warm.
2. Meanwhile, to make pesto, combine basil, water, Parmesan, walnuts, 1 tablespoon oil, 2 garlic cloves, lemon zest, and salt in food processor and process until smooth, adding more water, 1 tablespoon at a time, if needed. Set aside.
3. Heat remaining 1 teaspoon oil in large nonstick skillet over medium heat. Add shrimp and cook, stirring often, about 2 minutes. Add tomatoes and remaining garlic and cook, stirring often, until shrimp are just opaque in center and tomatoes are heated through, about 2 minutes longer.
4. Add shrimp mixture and pesto to pasta and toss to combine. Serve at once.

Notes

9 WW Freestyle SmartPoints

Source: Weight Watchers (Servings: 4 | Yield: 1 3/4 cup per serving)