

Shrimp Farfalle with Artichokes & Tomato

This was an, “I’m bored” recipe that has received great approval from our guests. It is simple, fast and delicious; the longest part is waiting for the pasta water to boil.

Farfalle is the Italian word for bow-tie pasta.

1½ cup	farfalle pasta, cooked
4 ounces	uncooked shrimp, cleaned and tailless (51- 60 size)
1/3 cup	canned artichoke hearts, drained and sliced into eighths
1/4 cup	fresh tomato, small diced
3 ounces	Herbed Garlic Butter— <i>see Sauces</i>
1/4 cup	Chardonnay wine
1 Tbs	fresh lemon juice
1/2 Tbs	fresh parsley, chopped
1 tsp	garlic, minced
1/4 tsp	black pepper, freshly ground
1/8 tsp	salt
1 pinch	nutmeg

Procedure

- Bring 2 quarts of water with a 1/2 Tbs of salt to a boil to cook the pasta. Cook and the drain the pasta according to the package.
- While the pasta is cooking, put all of the ingredients EXCEPT the farfalle into a sauce pan and cook until the shrimp turns pink.
- Place the pasta in a bowl and pour the sauce over it. Garnish with a little more fresh parsley.

Yield: 1 serving