

GRILLED SHRIMP CAPRESE

Marinated Tomatoes:

1 1/2 lbs Roma tomatoes,
cored* and cut into 1" pieces
20 medium fresh basil leaves,
stems removed and cut into
1" pieces
2 Tbsp Colavita® Extra Virgin
Olive Oil
1 Tbsp garlic, minced
1 tsp Italian seasoning
Salt to taste

2 Tbsp butter
1/2 cup white wine
1 1/2 cups heavy cream
1 cup Parmesan cheese, grated
1 lb capellini (angel hair) pasta,
cooked according to package
directions
2 cups mozzarella cheese,
shredded
1 lb 26/30 or 21/25 shrimp,
peeled and deveined

PREP TIME: 1 HOUR, 30 MINUTES

COOK TIME: 20 MINUTES

SERVES 4

**Chef's Note: To preserve juices and seeds, use a pairing knife
to remove just the top of the core on each tomato.*

PREHEAT broiler.

COMBINE tomatoes, basil, olive oil, garlic, Italian seasoning and
salt in a large bowl and blend thoroughly. Cover, set aside and
marinate for at least 1 hour.

HEAT a large, nonstick skillet over medium heat. Add butter and
let melt. Stir in white wine and bring to a boil. Add heavy cream and Parmesan cheese and bring
to a simmer. Let sauce reduce to desired consistency.

ADD cooked, drained pasta and marinated tomatoes to skillet. Stir to thoroughly coat pasta with sauce.

TRANSFER pasta and sauce to serving platter and top with mozzarella cheese.

GRILL or SAUTÉ shrimp until internal temperature reaches 150°F and set aside.

PLACE serving platter in broiler for 2-3 minutes, or until cheese has melted.

TOP pasta with cooked shrimp and serve.



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