

Shrimp Soup Spaghetti

From Mako's Kitchen

INGREDIENTS:

Shrimp, 8 oz bag (or other sustainably harvested shrimp)

Capellini Pasta, 1 lb box

Extra Virgin Olive Oil, 2 TBS

Butter, 3 TBS

Garlic, minced, 3 TBS

Organic Chicken Broth, 5 cups

Heavy cream, 1 cup

Spinach or Baby Kale, 5oz pkg

Salt and pepper, to taste

Parsley, miced (optional)



METHOD:

1. Thaw the shrimp and remove tails if desired.
2. Prepare the pasta per the instructions on the box and set aside. Pasta can be cooked al dente. While the pasta is cooking, start making the soup.
3. Heat olive oil in the large pan or skillet in the medium heat. Add garlic and saute until fragrant. Add butter and let it melt
4. Add the leafy greens and saute lightly. Season with salt and pepper.
5. Add shrimp and saute for a minute or two.
6. Add chicken broth and bring to a simmer for a few minutes until shrimp is cooked, it should be opaque. Careful not to overcook shrimp.
7. Add heavy cream and turn the pot off.
8. Place noodles in individual serving bowls and pour the shrimp and broth on top. Garnish with fresh parsley and Enjoy!

Shopping List:

Henry and Lias's frozen Raw Natural Shrimp, 1 bag

Bionature Capellini Pasta, 1 lb box

Natural By Nature Heavy Cream

Organic Chicken Broth or Bone Broth

5 oz Olivia's Leafy Greens (spinach or baby kale)

Also needed: Butter, Olive Oil, garlic, parsley