

# Shrimp, Tomatoes & White Beans over Pasta



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Modified from Liz Geeslin, "In Good Taste Personal Chef Service"

<http://mychefsite.com/ingoodtaste>

Serves 6

1T olive oil

1T butter

1 ~ 28oz can diced tomatoes, do not drain

1 ~ 28oz can crushed tomatoes

3 garlic cloves, finely minced

1 onion, finely chopped

2 ~ 15oz cans cannellini beans, do not drain

1/4c pesto

2 pounds frozen shrimp, raw, deveined, tails removed

10oz spaghetti or angel hair

1/3c Parmesan cheese, grated

Heat olive oil and butter in large pot over medium~high heat. Add diced tomatoes, crushed tomatoes, garlic and onion and cook without stirring 2 minutes. Reduce heat, partially cover and simmer 30 minutes.

Add cannellini beans and their juice and the pesto. Stir well, reduce heat and simmer until thickened, 30~45 minutes.

Cook pasta according to box directions and while pasta is cooking add shrimp into tomato mixture and cook 4~5 minutes or until shrimp are pink.

Drain pasta and top with shrimp mixture. Garnish with Parmesan cheese.

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**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)