

## 20 Minute Shrimp & Pesto Pasta

### Ingredients:

12 oz pasta (any shape will do)  
2 heaping tablespoons prepared pesto  
1 tablespoon heavy cream  
1 lb shrimp  
1 medium zucchini, cut in half moons  
1 bunch asparagus, woody ends trimmed  
8 oz package baby bella mushrooms  
1/2 cup cherry tomatoes, halved  
1/3 cup shredded Parmesan cheese  
Extra virgin olive oil  
Salt & pepper  
1/2 tablespoon butter

### Directions:

Cook pasta to al dente according to package directions. Drain water and return to pot.

Over medium heat, cook shrimp until slightly pink in 1 TBSP EVOO and 1/2 TBSP butter. Season with a pinch of salt and pepper. When no longer translucent, remove to plate and set aside.

In the same pan, sauté mushrooms, asparagus, and zucchini. Season with salt and pepper. You may need to add a little bit more EVOO or butter to your pan to prevent browning. After 5-7 minutes, the vegetables should be tender crisp. Return the shrimp to the pan and add tomatoes. Cook 1-2 minutes more.

Add pesto, parmesan cheese, and heavy cream. Stir to combine. Add pasta and toss to coat. Serve immediately.