



Bowtie Pasta & Shrimp

1 pound bowtie pasta
1 pound shrimp, shelled and deveined
2 garlic cloves, minced
½ cup chopped parsley
¼ cup chopped fresh dill
Olive oil
Salt & Pepper
Parmesan cheese

- Bring a large pot of salted water to a boil. Add pasta and cook per package instructions. Cook. Drain.
- Rinse and pat dry shrimp.
- Heat a large skillet with olive oil.
- Add the garlic and cook, stirring often, for 1 minute.
- Add the shrimp and cook for 3 to 4 minutes, until pink.
- Add cooked pasta to skillet and mix well.
- Add parsley and dill. Season with salt and pepper. Mix well.
- Drizzle with extra virgin olive oil. Remove from heat.
- Serve with Parmesan cheese.
- Enjoy!