



## **Fettuccini with Shrimp & Corn**

12 oz. whole wheat Fettuccini pasta  
1 pound peeled & deveined shrimp  
½ cup frozen corn, thawed  
½ cup baby spinach leaves  
½ large lemon  
2 garlic cloves, minced  
Salt & Pepper  
Olive oil

- Bring a large pot of salted water to a boil. Cook pasta as per instructions on package. Drain and reserve some of the liquid.
- Heat a large skillet with some olive oil.
- Add the shrimp and garlic. Cook for 3 to 4 minutes, stirring occasionally. Squeeze the lemon on the shrimp being careful to remove the pits.
- Add the corn and spinach. Cook for 3 to 4 more minutes, stirring occasionally.
- Add the cooked pasta and approximately ¼ cup reserved cooking liquid.
- Season with salt and pepper. Serve.