

Pasta with Shrimp, Spinach and Corn

Serves four

½ pound (125 grams or 8 ounces) of dry pasta of your preference
1 TBS unsalted butter
1 TBS olive oil
2 garlic cloves – minced
1 cup yellow corn kernels (thaw them if using frozen)
½ pound (125 grams) peeled and deveined shrimp
¼ tsp. lemon zest
1 TBS lemon juice
1 cup chopped spinach
2 TBS chopped parsley
¼ cup parmesan cheese
Salt & Pepper

Bring a large pot of salted water to a boil and cook the pasta as per package instructions. Cook it al dente and reserve half a cup of the liquid you are cooking the pasta in. Drain it and shock it with cold water in a colander to stop further cooking.

Heat the butter and olive oil in a skillet. Add the garlic and stir. Cook for about a minute – on medium heat – until you can smell the garlic. Add the corn. Stir and cook for a few minutes. Add the shrimp, lemon zest and lemon juice. Mix well and cook until shrimp has lost almost all of its opaqueness.

Add the cooked pasta, the reserved liquid and the spinach. Season with salt and pepper and add the cheese. Mix well and cook for 2 to 3 minutes. Remove from heat and serve.