

# THE OLIVE AND THE GRAPE

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## Mediterranean Shrimp with Lemon Pepper Fettuccini

### Ingredients:

- 1 package ***Rossi Pasta Lemon Pepper Fettuccini***
- 4 tablespoons ***extra virgin olive oil*** or ***Garlic Seasoned Olive Oil***
- 1 medium red bell pepper, roasted, peeled, and cut into strips
- 1 garlic clove, finely chopped
- 1/4 cup white wine (preferably Pinot Grigio)
- 8 oz. raw small shrimp, deveined and peeled
- 1/4 cup kalamata olives, sliced
- 1/4 cup fresh basil, roughly chopped
- 2 tablespoons pine nuts, lightly toasted
- 1/4 cup crumbled feta cheese
- salt and pepper

### DIRECTIONS:

1. Heat 2 tablespoons of oil in a large skillet. Add bell pepper and garlic, and cook for 2 minutes.
2. Add wine and shrimp, and cook until the shrimp are pink. Stir in olives and set aside.
3. Cook pasta according to package directions.
4. Toss cooked pasta with remaining oil, basil, and pine nuts in medium bowl. Serve topped with shrimp mixture, crumbled feta cheese, and salt and pepper to taste.

Serves 4

Wine Suggestions: Try a dry, crisp Pinot Grigio.

Items in ***bold italic*** are available at THE OLIVE AND THE GRAPE, Mentor, OH [www.theoliveandthegrape.biz](http://www.theoliveandthegrape.biz)