



QUICK & CHEESY SHRIMP PENNE WITH A TWIST

SERVINGS: 4-6 | PREP TIME: 20 MINS | COOK TIME: 20 MINS

- Boil water and cook penne per package instructions. Drain and set aside.
- Heat a large flat bottomed pan and add butter. Add garlic and onions to butter and sauté for 2-3 mins, being careful not to let the garlic burn.
- Add milk and cheeses and gently whisk as cheese melts. Then add salt and pepper, lemon zest and lemon juice. Gently whisk again.
- When cheeses are melted, add in the chopped asparagus. Simmer uncovered for 3-4 mins to soften the asparagus. Then, add shrimp, drained penne and stir to evenly coat all ingredients.
- Finish by stirring in fresh parsley and then topping each bowl with a sprinkle of Parmesan and black pepper

3/4 bag of penne pasta
3 TBSP. butter
2 cloves garlic, diced and smashed with the back of a fork
1/2 cup finely diced yellow onion (or shallots)
1 1/2 cups chicken broth
1 cup milk
8 ounces cream cheese
1/2 cup Parmesan cheese
1/2 cup mozzarella
1 tsp. salt
1 tsp. pepper
Zest and juice of 1 lemon (approx. 1 tablespoon of zest and 1/4 cup of lemon juice)
2 cups of diced asparagus
2 cups of precooked shrimp, tails removed
1/2 cup fresh parsley, finely diced