



## Lemon Basil Shrimp and Pasta

A zesty one-pot pasta dish is complete after tossing with capers, basil, olive oil, and lemon juice. Serve with focaccia or crusty baguette.



Photo by: Photo: Randy Mayor; Styling: Leigh Ann Ross

**YIELD:** 4 servings  
**COURSE:** Main Dishes

### Ingredients

3 quarts water  
8 ounces uncooked spaghetti  
1 pound peeled and deveined large shrimp  
1/4 cup chopped fresh basil  
3 tablespoons drained capers  
2 tablespoons extravirgin olive oil  
2 tablespoons fresh lemon juice  
1/2 teaspoon salt  
2 cups baby spinach

### Preparation

Bring 3 quarts water to a boil in a Dutch oven. Add pasta; cook 8 minutes. Add shrimp to pan; cook 3 minutes or until shrimp are done and pasta is al dente. Drain. Place pasta mixture in a large bowl. Stir in basil and next 4 ingredients (through salt). Place 1/2 cup spinach on each of 4 plates; top each serving with 1 1/2 cups pasta mixture.

### Nutritional Information

Amount per serving

Calories: 397

Calories from fat: 22%

Fat: 9.6g

Saturated fat: 1.5g

Monounsaturated fat: 5.3g

Polyunsaturated fat: 1.8g

Protein: 31g
Carbohydrate: 44.9g
Fiber: 2.4g
Cholesterol: 172mg
Iron: 5.4mg
Sodium: 666mg
Calcium: 88mg

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