



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

Lemon Basil Shrimp and Pasta

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

Cooking Light APRIL 2007

Yield: 4 servings

Ingredients

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

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.

Select local deals to print with this recipe:

[Edit ZIP/Local Stores](#)

* Local deal prices and availability may vary by store

Local Offers Powered By
GROCERY SERVER

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

[Search for Recipes by Nutrition Data](#)

advertisement



Go to full version of
[Lemon Basil Shrimp and Pasta recipe](#)

Copyright © 2014 Time Inc. Lifestyle Group. All Rights Reserved. Use of this site constitutes acceptance of our [Terms of Use](#) and [Privacy Policy](#) (Your California Privacy Rights). **Ad Choices**

advertisement

