

## SPINACH SHRIMP LINGUINI

This is a very nice and very simple recipe that people will think you spent hours preparing. It looks great and it tastes great too. It's high in iron, and when you take the leftovers to work, your coworkers will be jealous indeed...as they should be!

1 pound uncooked Linguini (or fettuccini if you prefer)  
6 ounces fresh Spinach, roughly chopped  
4 cloves minced Garlic  
2 Tablespoons Olive Oil  
1 pound Shrimp, peeled and de-veined  
2 medium Plum Tomatoes, seeded and chopped  
¼ teaspoon Basil  
¼ teaspoon Oregano  
¼ teaspoon Marjoram  
¼ teaspoon Salt  
¼ teaspoon Pepper  
½ cup (or more) shredded Parmesan Cheese

Put the water on to boil for the pasta, then peel and de-vein the shrimp.

Cook the pasta according to the directions. Meanwhile, in a Dutch oven, sauté the spinach and garlic in oil over medium high heat for about 2 minutes or until the spinach begins to wilt. I know it looks like a ton of spinach, but trust me...it'll cook down to a manageable level, look great, and still be very healthy in spite of the great taste.

Add the shrimp, tomatoes, Italian seasoning and salt. Sauté for 4-6 minutes or until the shrimp are pink and firm and cooked through.

When the pasta is cooked, drain it and add to the shrimp mixture. Mix well.

If serving from the pot, add the Parmesan cheese and serve. If serving from a platter or large bowl, pour the pasta mixture into the serving dish and sprinkle the cheese on top.