

# SHRIMPS

## *Pastene Style*

*4 servings*

1 tbsp	PASTENE Extra Light Olive Oil	15 mL
16	medium shrimps, peeled	16
1	small zucchini, diced	1
2	celery stalks, finely diced	2
2 tbsp	PASTENE Pesto Basil Sauce	30 mL
2 tsp	PASTENE Capers in Vinegar, chopped	10 mL
1 tbsp	PASTENE Wine Vinegar	15 mL
	fresh chervil (optional)	
	salt and pepper	

- Heat olive oil in skillet over high heat. Stir-fry shrimps 3 minutes; set aside.
- Add vegetables to skillet; season to taste with salt and pepper. Cook 4-5 minutes. Stir in pesto, capers and wine vinegar, and set aside.
- Serve shrimps topped with pesto vegetables. Garnish with fresh chervil, if desired.



!"

