



SAUTÉED SHRIMP WITH LINGUINE

- 1 jar (16 oz) **TSG Tuscan Roasted Garlic Marinade**
- 1 lb peeled and deveined shrimp, thawed
- 2 Tbsp white or red wine vinegar
- Olive oil
- 16 oz uncooked linguine or other pasta
- 2 cups halved cherry tomatoes (12-14 oz)
- ½ cup grated Parmesan or Romano cheese
- Salt and fresh-ground pepper

1. Shake jar of TSG Marinade. Pour half the marinade into a shallow non-metallic bowl or 8 to 9" square glass baking dish. Stir in vinegar. Add thawed shrimp; stir. Cover and refrigerate at least 4 hours or up to 24 hours. Stir occasionally. Set aside remaining marinade in jar until ready to cook.
2. When shrimp have finished marinating, cook pasta in an 8-quart pot according to package directions. Drain and rinse with hot water, keep pasta warm.
3. Add about 2 Tbsp olive oil to the same pot over high heat. Add shrimp and its marinade. Cook over high heat 3-4 minutes or until shrimp start to turn opaque, stirring occasionally.
4. Stir in cooked pasta, remaining marinade from jar and cherry tomatoes. Toss and cook 4-5 minutes or until pasta is hot and shrimp are cooked through.
5. Reduce heat to medium. Sprinkle in cheese in batches, stirring after each addition.
6. Serve with additional cheese, if desired. Season with salt and pepper taste

Makes 4-6 Servings

MAIN DISH