

PALMINI PASTA SHRIMP STIR FRY

INGREDIENTS

- 1 container palmini pasta
- 12 oz. shrimp
- 2 tbsp. olive oil
- 1 cup spinach - chopped
- ½ tsp. black pepper
- ½ tsp. cayenne pepper
- ½ tsp. thyme
- 1 tsp. bouillon powder
- Salt, to taste
- 3 scallions to garnish
- Pepper flakes to garnish



PREPARATION

1. Wash and drain palmini noodles and set aside.
2. Chop spinach into medium-sized pieces.
3. Mix shrimp with salt and pepper in a mixing bowl.
4. Add olive oil to a pan and pour in the shrimps when hot - stir fry till done.
5. Pour in the palmini noodles, black pepper, cayenne pepper, thyme, and bouillon powder and mix together.
6. Add salt if needed.
7. Let it cook for about 5 minutes.
8. Pour in the chopped spinach and stir till it's all mixed in.
9. When the spinach is wilted, it's ready to serve.
10. Garnish with scallions and red pepper flakes and enjoy!

