

Mediterranean Shrimp

Judy Gilliard
www.chefjudy.net

Servings: 4



*1 pound large raw shrimp,
cleaned and deveined*
2 tablespoons olive oil
8 cloves garlic
3/4 teaspoon black pepper
3/4 teaspoon lemon peel
1/2 cup vermouth, dry
1/2 cup vegetable broth
1/4 cup lemon juice
1/4 cup capers
2 cups artichoke hearts
1/2 cup kalamata olives
*2 teaspoons corn starch mixed
into 1/2 cup water*
1/4 cup parsley
4 each lemon slices
1 pound pasta cooked

Heat Olive Oil in large skillet over medium-high heat. Add Garlic and shrimp cook until pink, remove shrimp from pan.

Add vermouth and vegetable broth to skillet, reduce heat to medium add the lemon juice, lemon peel, artichoke hearts and capers to pan, bring the heat up to medium high add corn starch and cook until sauce is slightly thickened. Return shrimp to pan toss in pasta and garnished with parsley and lemon slices.

Per Serving (excluding unknown items): 263 Calories; 15g Fat (57.8% calories from fat); 4g Protein; 21g Carbohydrate; 5g Dietary Fiber; trace Cholesterol; 844mg Sodium. Exchanges: 0 Grain(Starch); 2 Vegetable; 0 Fruit; 3 Fat; 0 Other Carbohydrates.