



SHRIMP WITH HONEY CREAM SAUCE AND SPINACH PASTA

(Courtesy of the National Honey Board)

INGREDIENTS:

- 2 tbsp olive oil
- 1 lb. medium shrimp, peeled and deveined
- 2 tbsp chopped shallots
- 1/2 cup dry white wine
- 1/2 cup heavy cream
- 2 tbsp Dutch Gold Clover honey
- 1/2 cup diced seeded peeled fresh plum tomatoes OR 1/2 cup diced drained canned plum tomatoes
- 2 tbsp fresh chopped basil
- Salt and pepper to taste
- 1/2 lb. spinach fettucine, cooked and drained

Recipes courtesy of DUTCH GOLD HONEY, INC.
Purchase Dutch Gold Honey at www.dutchgoldhoney.com

Basil sprigs for garnish (optional)

DIRECTIONS:

Heat olive oil in large skillet over medium-high heat. Add shrimp and shallots, tossing lightly, until shrimp are just opaque. Remove shrimp and keep warm. Add wine to pan; boil until liquid is reduced by half, stirring and scraping sides of pan. Add cream and reduce heat to medium; cook until slightly thickened. Add Dutch Gold Clover honey, tomatoes and chopped basil; stir to blend. Return shrimp to sauce and season with salt and pepper to taste. Arrange equal portions of fettucine and shrimp mixture on warm serving plates. Garnish with basil springs, if desired.

Makes 4 servings.

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