

## **Shrimp with Asparagus and Peas over Pappardelle**

1 lb Cape Covelle Frozen Raw Shrimp  
8 oz Pappardelle pasta  
1/4 cup extra virgin olive oil, divided  
1/2 lb fresh asparagus, ends trimmed  
2/3 cup frozen peas  
2 Tbsp fresh lemon juice  
1 tsp fresh grated lemon rind  
1/2 tsp salt  
1/2 tsp cracked pepper

Thaw shrimp according to package directions; remove shell, if desired leave tail intact. Cook pappardelle pasta according to package directions. Heat 1 Tbsp oil in large skillet over MEDIUM HIGH. Diagonally cut asparagus into 1-1/4 inch pieces. Sauté asparagus until just tender, about 7 to 8 minutes; remove to a dish. Add 1 Tbsp oil and shrimp to skillet, sauté shrimp until opaque. Return asparagus to skillet to warm through. Add peas to pappardelle during last 2 minutes of cooking; drain well. Combine remaining 2 Tbsps olive oil, lemon juice, lemon rind and salt; add to skillet with shrimp and asparagus. Serve shrimp and asparagus over pasta and peas; sprinkle with cracked pepper. 4 servings.