

Zesty Shrimp and Pasta

1 pound cleaned medium shrimp
¾ cup of zesty Italian Salad Dressing, divided
2 cups sliced fresh mushrooms
1 14-ounce can artichoke hearts, drained, cut into halves
1 9-ounce package bowtie pasta, prepared
¼ cup grated Parmesan cheese

Prepare pasta according to package directions. Cook and stir shrimp and ½ cup salad dressing in large skillet on medium-high heat for 2 minutes. Add mushrooms and artichokes. Continue cooking until shrimp turn pink and vegetables are tender, stirring frequently. Toss with hot cooked pasta and remaining ¼ cup salad dressing. Sprinkle with cheese. Yield 6 servings

Mikayla Young

Intermediate

Angelina County