

Paprika Shrimp Pasta

2 ears fresh corn, cut off the cob

1 lb shrimp, peeled and deveined

1 clove garlic, minced

1 tbsp paprika

Salt and pepper to season

4 cups fresh baby spinach

4 cups whole wheat pasta, cooked

1 tbsp olive oil

Juice of 1 lemon

Heat a large skillet. Put 1 tbsp olive oil in pan with fresh corn. Sauté for 1-2 minutes. Add shrimp, paprika, and garlic and continue to sauté until shrimp is almost cooked through, about 2-3 minutes. Season with salt and pepper. Add baby spinach and stir throughout until wilted. Add cooked pasta to skillet and combine. Squeeze juice of 1 lemon, toss, and enjoy!

by Jenny Hagendorf MS, RDN, LD, CSO

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