

## Paprika Shrimp Pasta

### INGREDIENTS

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

### INSTRUCTIONS

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!