



Gammy's House Recipes

www.GammysHouse.com

SHRIMP PASTA WITH EDIBLE FLOWERS- Serves 4-6.

Ingredients:

1 lb Bow Tie Pasta
3 fish bouillon cubes dissolved or canned fish broth or your own broth
1 lb of salad size cooked shrimp (or more to your taste)
2 cups nasturtium flowers and leaves, rinsed and torn loosely
1 jar of Alfredo Sauce or your own Alfredo sauce
1/3 cup of heavy cream

Directions:

Substitute all or part of the water required to cook the pasta with the bouillon cubes dissolved or fish broth. While pasta is cooking, heat Alfredo sauce diluted with the heavy cream. Keep warm.

Place the shrimp in a bowl and drain part of the pasta into the bowl to reheat the shrimp. Let sit 5 minutes then drain completely and toss shrimp and pasta. Add nasturtiums then pour sauce over pasta and toss.