



## Angel Hair Nests

Angel Hair – Lemon Ricotta Angel Hair with Shrimp

*Makes 2 servings*



4-5 Nests of Angel Hair Pasta (04108)  
2 TBL Olive oil  
3-4 Cloves garlic  
1.0 lb. of Jumbo Shrimp, deshelled, deveined  
10 oz Baby Spinach  
1 ½ TSP Lemon Zest  
3 TBL Lemon Juice  
1 Cup Ricotta, Whole Milk  
¼ Cup Heavy Cream  
¼ Cup Parmesan Cheese  
1 TBL Crushed Red Pepper Flakes

1. Cook angel hair pasta per directions, set aside. Bring 4 quarts of water to a rolling boil, add pasta nest and cook until internal temperature reaches 165°F or approx. 1 ½ - 2minutes. Reserve ½ cup of pasta water aside.
2. In a medium sauté pan, sear shrimp on both sides and cook until pink. Removed from pan and set aside.
3. In the same pan heat 1 TBL oil and sauté garlic until fragrant, be careful not to burn.
4. To the pan add ricotta, heavy cream, lemon juice, lemon zest, crushed red pepper and the reserved pasta water.
5. Cook on low-medium heat until the ricotta melts and the sauce starts to heat and come together.
6. Once sauce starts to simmer, add the spinach, shrimp.
7. Fold in pasta. Garnish with additional lemon and parmesan cheese.



\*\*\*Chef's Notes\*\*\*

- This can be made with grilled chicken in place of shrimp.