

## Garlic Herbed Shrimp with Asparagus

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- 1 1/2 lbs Food Club fettuccini
  - 2 tablespoons Food Club olive oil
  - 2 1/2 cups sliced fresh asparagus
  - 4 cloves garlic, minced
  - 1 teaspoon each, salt and pepper
  - 1 pinch Food Club crushed red pepper flakes
- 1-1/2 lbs raw shrimp, peeled and deveined
  - 2 plum tomatoes, small dice
  - 1 cup Food Club chicken stock
  - 2 tablespoons lemon juice

Prepare pasta according to package directions. Drain and set aside. Meanwhile, heat oil in a large sauce pan. Add asparagus, garlic, salt, pepper, and pepper flakes. Cook for 5 minutes. Add shrimp and tomatoes. Cook until shrimp turn pink. Stir in chicken broth and lemon juice. Cook until heated through. Toss with pasta and serve.