



## LEMONY SHRIMP AND FETTUCCINE PASTA DINNER

20-25 medium/large shrimp, peeled and de-veined

2 Tbsp. butter

3 Tbsp. **Meyer Lemon Infused Olive Oil**, divided

1 Tbsp. **Garlic Pepper with a Twist of Lemon**

2 tsp. **Sunset Seasoned Salt**

2 tsp. **Mango Chili Lime Seasoning**

¼ cup chicken stock

Juice of one lemon

5-6 cherry tomatoes, quartered

2 Tbsp. finely chopped parsley

1 box fettuccine

Freshly grated Parmesan cheese

In a large pot of boiling water, add salt and fettuccine, cook according to package directions. When pasta is almost done, heat 2 tablespoons butter and 1 tablespoon **Meyer Lemon Infused Olive Oil** in a fry pan over medium heat; add shrimp and seasonings. Cook stirring occasionally until shrimp is pink, about 2-3 minutes. Remove shrimp and set aside. Add lemon juice, chicken stock, parsley and tomatoes to the pan, simmer for 2-3 minutes, return shrimp and cook for an additional 2 minutes. When pasta is cooked to your liking, drain and toss with 2 tablespoons **Meyer Lemon Infused Olive Oil**. Place pasta in a serving dish along with the shrimp and sauce. Top with grated parmesan cheese.



- **Meyer Lemon Infused Olive Oil**
- **Garlic Pepper with a Twist of Lemon**

- **Sunset Seasoned Salt**
- **Mango Chili Lime Seasoning**