



## GIANT SHRIMP WITH SARDINIAN COUSCOUS & PESTO

*This is recipe is known as Gamberoni con Fregola Sarda et Pesto in Italy. We suggest you make your own pesto (Our recipe is below). If you are stretched for time (we understand) buy the best quality, local product possible.*

### INGREDIENTS:

16 oz Fregola Sarda pasta  
(a Sardinian Couscous) or  
substitute any larger, pearl  
style couscous  
1/2 cup PESTO (see below)  
3 Tbsp EVOO  
1 1/2 cups rough chopped leeks  
(white part only)  
Juice of 2 lemons  
Salt & pepper to taste

### PESTO:

*(Note: Recipe makes 1 cup)*

2 cloves garlic  
3 cups lightly packed fresh  
basil leaves  
3 Tbsp pine nuts  
1 pinch sea salt  
6 Tbsp extra-virgin olive oil  
1/2 cup freshly grated  
Parmigiano-Reggiano

\*EVOO = Extra Virgin Olive Oil



### METHOD:

**Pesto Recipe:** Place the garlic in a food processor and pulse to chop. Add the basil, pine nuts, and salt and pulse until the basil and nuts are coarsely chopped. With the motor running, quickly drizzle in the oil. Transfer to a small bowl or jar and stir in the Parmigiano. (The pesto can be stored in a tightly sealed jar, topped with a thin layer of extra-virgin olive oil, in the refrigerator for several weeks.)

Bring 4 quarts of salted water to a boil. Add 16 oz. Fregola Sardo pasta and boil as directed for 6-8 minutes (or substitute the couscous you're using and cook based on package instructions).

Meanwhile, heat EVOO in large sauté pan. Add pesto and heat until bubbling. Add pasta and stir. Add 1/2 cup of pasta water and stir until smooth. Add pasta and 1/2 cup more pasta water. Stir until fully integrated.

While the pasta is cooking, heat the 3 Tbsp of EVOO in a large sauté pan. Add leeks and sauté until soft. Add shrimp. Add lemon juice. Sauté until shrimp are pink throughout.

Scoop approximately one cup of pasta onto a plate. Top with the leeks, lemon and shrimp mixture. Serve immediately and enjoy with the 2014 Vermentino!