

## Papa Vince Recipe

### Shrimp Pasta Salad

Prep Time: 45 minutes      Serves: 6-8 persons

- 1/2 lb Papa Vince Busiate Pasta
  - 1 lb raw shrimp
  - 1 carrot
  - 2 green onions
  - 1 celery stalk
  - Papa Vince Extra Virgin Olive Oil (EVOO)
  - Papa Vince Lemon Olive Oil
  - Papa Vince Sea Salt
  - 1 tsp Old Bay Seasoning
  - 1 tsp Worcestershire Sauce
  - Fresh parsley to garnish
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1. Remove the shells from the shrimp and boil the shells in water for up to 30 minutes. Do not discard the water, remove the shells, add some Papa Vince Sea Salt and use this to make your pasta.
  2. Cut up the vegetables into very fine pieces.
  3. When the pasta has been cooking in the pot for 7-8 minutes, add in the raw shrimp and allow it to cook with the pasta for the last 2 minutes.
  4. Drain the water and put the pasta and shrimp in a serving bowl with the prepared veggies.
  5. In a small bowl mix together 1/2 cup Papa Vince EVOO, 1/2 cup Papa Vince Lemon Olive Oil, 1 tsp Old Bay Seasoning, 1 tsp Worcestershire sauce. Combine and pour over the pasta salad.
  6. Taste and adjust seasoning as needed. Garnish with fresh parsley.
  7. Can be made the day before and it may be even more flavorful.
  8. Buon Appetito!