



## Lemon Aolie with Shrimp Over Penne Pasta

### Ingredient List

- Delavignes Lemon Olive Oil
- Delavignes Garlic Olive Oil
- ½ cup grated Grana Padano Parmesan Cheese
- The Olive Oil Factory Chopped Garlic
- 1 lb Large shrimp, peeled & deveined
- 1 medium Onion, thinly sliced
- 1 Lemon, zested
- 1 lb. Penne Pasta ( or other cut pasta)
- Salt & Pepper
- 2 tbsp. Parsley Flake
- 1 tsp Oregano flakes

Boil water for pasta, prepare pasta according to label instructions. Heat large stainless steel or cast iron skillet over medium high heat. Drizzle skillet with Delavigne's Garlic Infused Olive Oil to coat bottom of skillet. Add thinly sliced onion and 2 tbsp. The Olive Oil Factory's Chopped Garlic, sauté Onion and Garlic until softened and translucent. Remove from pan, set aside in serving dish. Drizzle Delavignes Lemon Infused Olive Oil to coat bottom of skillet. Season raw shrimp with salt and pepper, add to hot skillet, turning shrimp frequently to cook thoroughly. Once shrimp are curled and firm remove from pan and add to onion, garlic, and olive oil mixture previously set aside. Drain pasta, add to shrimp, garlic, onion, and olive oil mixture. Season with parsley, oregano, salt and pepper to taste. Drizzle pasta mixture with 1/8 cup Delavignes Lemon Infused Olive Oil, sprinkle with zest of 1 lemon and Grana Padano Cheese to taste. Yield: Approximately 6 servings.