

# Shrimp, Asparagus and Pesto Fettucine

This rich and aromatic dish may taste like it took hours to make – but you can whip it up in just 30 minutes!

- 8 ounces whole-wheat fettucine
- 1 pound asparagus, trimmed and cut into 1-inch pieces
- ½ cup jarred roasted red peppers
- 1/2 cup prepared pesto
- 1 tablespoon olive oil
- 1 pound raw shrimp, peeled and deveined
- 1 cup dry white wine
- Fresh ground pepper to taste

## Directions

Cook fettucine in a large pot of boiling water adding asparagus during the last 3 minutes of cooking. Drain pasta and asparagus, reserving ¼ cup of the water and return to pot. Stir in roasted peppers and pesto. Cover to keep warm.

Heat oil in a nonstick skillet. Add shrimp and cook until pink, about 3 minutes. Add wine and continue to cook until the wine is reduced, about 3 more minutes. Add the shrimp to the reserved pasta pot and toss together to coat along with the reserved cooking water. Season with pepper.

*Makes 4 servings*

