

# SHRIMP SPAGHETTI

*From*

DAVID NUNO & MAMA NUNO

## **Ingredients:**

- 1 Pack of refrigerated pasta GOYA.
- 1 Table spoon of GOYA Olive oil
- 2 Lbs. of Medium shrimp (raw, peeled and deveined)
- 1 Table spoon of Garlic GOYA
- 1 Jar of refrigerated Marinara GOYA sauce
- 1 Table spoon of GOYA Limon juice
- Crushed Red pepper
- Parsley to your liking

## **Directions:**

- Cook pasta as indicated on the package, drain and keep covered to maintain heat.
- Heat up the oil in a large pan at a medium heat, add the shrimp and the garlic. Cook and max for 2-3 minutes or until the shrimp have turned pink.
- Add the other remaining ingredients.
- Cook at low heat for 5 minutes or until all the ingredients are mixed. Serve over the pasta.