

# ECCO DOMANI<sup>®</sup>

WINES OF ITALY

## Lemon Pepper Spaghetti

Lemon pepper spaghetti with shrimp Alfredo Florentine

Pairs well with Ecco Domani Pinot Grigio or Ecco Domani Pinot Grigio/Chardonnay.

Serves 4

### Ingredients:

2 cups heavy whipping cream  
6 tablespoons sweet cream butter  
12 ounces bay shrimp  
Pepper, to taste  
Salt, to taste  
1 cup fresh spinach, julienned  
1-1/2 cups fresh mushrooms, sliced  
1 teaspoon garlic, minced  
3/4 cup shredded parmesan cheese  
1 12-ounce package lemon pepper pasta



### Preparation:

Cook spaghetti according to package directions. In large skillet, heat cream and butter. Add mushrooms, garlic, salt and pepper to skillet and simmer for 2-3 minutes. Add shrimp to skillet and blend in parmesan cheese. Continue to cook sauce to a medium-thin consistency. Blend in hot al dente pasta and spinach. Serve immediately.