

CREAMY CITRUS PASTA WITH SHRIMP AND BLACKBERRIES



- 6 oz linguine, uncooked
- ½ C chicken broth
- 1 clove garlic
- ½ t red pepper flakes
- 1 C heavy cream
- ½ C orange juice
- 1 T lemon juice
- 1 red bell pepper
- 1 lb shrimp, peeled and deveined (variation: use cooked chicken instead)
- 2 C blackberries
- 2 C baby spinach
- 1 C parmesan cheese, grated

Cook the linguine according to package directions. While the water is heating up, heat the chicken broth, garlic, and red pepper flakes to a simmer. Stir in the cream and juices. Heat to a simmer again and lower heat, continuing a slow simmer while the water for the pasta is heating.

After you add the uncooked pasta to the boiling water, put the shrimp and red bell pepper into the cream sauce and continue to simmer while the pasta cooks. The shrimp should be opaque and pink when they're cooked through. Drain the cooked pasta. Turn off the heat under the cream sauce and stir in the cheese, blackberries, and spinach. Add the pasta and toss gently to coat.

Serve with crusty bread.