

# Grilled Shrimp Sautéed Kale in White Wine Cream Sauce

- Prep Time: 15 minutes
- Cook Time: 20 minutes
- Total Time: 35 minutes
- Servings: 4



## Ingredients:

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- 2 tablespoons Carlini 100% Pure Olive Oil, divided
  - 1 pound Freemont Fish Market Jumbo Easy Peel Raw Shrimp, thawed and peeled
  - ¼ teaspoon Stonemill Iodized Salt, plus additional to taste
  - ½ teaspoon Stonemill Ground Black Pepper, plus additional to taste
  - 2 tablespoons lemon zest, divided (about 2 lemons)
  - ½ cup lemon juice, divided (about 3 lemons)
  - 6.625 ounces Reggano Spaghetti or Simply Nature Organic Pasta Spaghetti
  - 5 ounces Simply Nature Organic Baby Kale or Simply Nature Organic Baby Spinach, roughly chopped
  - 1 pint of grape tomatoes, halved
  - ½ red onion, diced
  - ½ cup Specially Selected Marlborough Sauvignon Blanc
  - 1 cup Friendly Farms Heavy Whipping Cream
  - 2 tablespoons Countryside Creamery Unsalted Butter, cubed and room temperature
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## Directions:

1. Preheat grill to medium-high heat.
2. In a medium bowl, combine 1 tablespoon olive oil, shrimp, ¼ teaspoon salt, ½ teaspoon pepper, 1 tablespoon lemon zest and 2 tablespoons lemon juice. Marinate for 10 minutes while grill is preheating.
3. Grill shrimp 2 minutes per side, reserve.
4. Bring 4 quarts of water to a boil. Cook spaghetti per package instructions.
5. In a large sauté pan, heat 1 tablespoon of olive oil on medium heat, sauté kale until wilted. Add tomatoes, continue cooking until skin pops.
6. In a small saucepan, combine 1 tablespoon lemon zest, ¼ cup plus 2 tablespoons lemon juice, red onion and sauvignon blanc. Bring to a boil and reduce to a simmer. Continue cooking until 1 tablespoon of liquid remains. Add cream and return to a boil. Reduce heat to a simmer, continue cooking until reduced by half. Remove pan from heat and whisk in butter. Adjust seasoning with salt and pepper if needed.
7. In a large serving bowl, combine shrimp, pasta, kale mixture and cream sauce. Serve with the remaining wine.



Recipe Courtesy of:  
ALDI Test Kitchen