



# Pasta with Shrimp and Yellow Peppers

The combination of shrimp, bacon and bell pepper strips with spaghetti and topped with Pecorino Romano cheese puts a new twist on spaghetti. It would be difficult not to love this.



**Prep Time:** 15 minutes

**Cook Time:** 20 minutes

**Serves:** 4 entrée portions

## Ingredients:

1 lb Spaghetti	\$1.10
½ cup extra virgin olive oil	\$0.80
1 lb (21-25) shrimp, peeled, deveined and tail off	\$6.30
2 cloves garlic, crushed	\$0.20
2 oz of thick cut bacon or pancetta, chopped	\$0.62
½ tsp. crushed red pepper	\$0.04
4 large yellow bell peppers, roasted, peeled, seeded and cut into strips	\$2.92
1-28 oz can of imported tomatoes drained, seeded and coarsely chopped	\$2.20
Salt and pepper, to taste	\$0.06
1 Tbsp. fresh mint leaves, chopped	\$0.22
Pecorino Romano, freshly grated	\$0.33

**Total:** \$14.79

**ESTIMATED FOOD COST FOR 4:** \$3.70/serving

Chalk Board Menu Price: \$13.75

Gross Profit Per Plate: \$10.05

Food Cost % (for 4) 26.9%

**Estimated Profit** - Your prices may vary slightly.

## Directions:

1. Cook pasta according to package directions. Drain.
2. Place half the olive oil in a skillet on medium heat, toss in 2 crushed cloves of garlic and shrimp. Cook shrimp on both sides. Remove and keep warm on the side.
3. Add the remainder of the olive oil into the skillet and add bacon, garlic and crushed red pepper. Cook slowly to brown the garlic and render the bacon. Add yellow peppers and cook for a few minutes. Add the tomatoes, salt and pepper and cook slowly until it begins to thicken.
4. Place hot spaghetti in a warm heated bowl then pour sauce over top. Stir together until the sauce is evenly distributed.
5. Portion the plates then top with 4-5 shrimp each; sprinkle with chopped mint and Romano cheese. Serve immediately.