



# Shrimp & Basil Fettuccini

## Servings

4

## Calories

870

## Prep Time

10 minutes

## Total Time

20 minutes

## Skill Level

Easy

## Ingredients

2 cups Mann's Stringless Sugar Snap Peas

1 pound shrimp, peeled and deveined

3 cups fettuccine

1 cup cherry tomatoes, halved

1 tablespoon red chili flakes

3 tablespoons dried basil

1 tablespoon garlic, minced

¼ cup cream

2 tablespoons olive oil



## The Method

Cook fettuccine in large saucepan of boiling water for 8-10 minutes until al dente. Drain and return to pan.

Heat olive oil in large frying pan on medium. Add shrimp. Cook, tossing, for 2-3 minutes until opaque. Add Mann's Sugar Snap Peas, cherry tomatoes, cream, basil, chili flakes and garlic. Cook, stirring for 1 minute until heated through.

Toss through pasta. Season to taste and enjoy.

### Nutrition Facts

Serving Size: 463g | Servings: 4

### Amount Per Serving

Calories 870 | Calories from Fat 130 | Total Fat 15g (sat fat 3g trans 0g) | Cholesterol 155mg | Sodium 660mg | Total Carbohydrate 135g | Dietary Fiber 9g | Sugars 8g | Protein 39g | Vitamin A 35% | Vitamin C 30% | Calcium 10% | Iron 35%