

Grilled Corn-tastic Jumbo Shrimp and Tortellini Tango

with Heirloom Tomatoes

Farmers Market 35 Minutes





Jumbo Shrimp



285 g | 570 g



350 g | 700 g



Wooden Skewers



6 | 12



Basil Pesto



113 g | 227 g

1/2 cup | 1 cup









Feta Cheese, ¼ cup | ½ cup

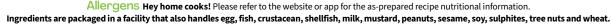




Zesty Garlic Blend 2 tbsp | 4 tbsp



Pine Nuts 28 g | 56 g



Cooking utensils | 2 large bowls, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, strainer



Prep

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to medium (approx. 400°F).
- Add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, husk corn.
- Quater tomatoes.
- Drain, rinse then pat shrimp dry with a paper towel. Add shrimp, ½ tbsp (1 tbsp) oil and Zesty Garlic Spice blend to a large bowl.
 Season with salt, then toss to coat. Set aside
- Soak **skewers** in water, 5 min.



Prep shrimp

 Drain skewers, then thread shrimp onto skewers. Place assembled skewers on a plate to bring to the grill.



Toast pine nuts

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add pine nuts to the dry pan.
 Toast, stirring often, until golden, 3-4 min.
 (TIP: Keep your eye on them so they don't burn.) Transfer to a plate.



Measurements

within steps

1 tbsp

2 person

(2 tbsp)

oil

Cook pasta

- Add tortellini to the boiling water. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve ¼ cup (½ cup) pasta water, then drain.
- Add tortellini to a large bowl with half the pesto and reserved pasta water. Toss to coat. Set aside.



Grill corn and shrimp

- Add corn to grill. Close lid and grill, turning occasionally, until tender and grill marks form, 8-10 min.
- When corn is almost done, add shrimp skewers to other side of the grill. Close lid and grill for 1-3 min per side, until opaque.**



Finish and serve

- Once corn has cooled slighty, halve cobs crosswise. Place cut-side of cobs down on the cutting board. Moving the knife along the cob in a downward motion, shave corn kernels off.
- Add corn kernels, tomatoes, feta and remaining pesto to the large bowl with the tortellini. Season with salt and pepper, then stir to combine.
- Divide pesto tortellini between plates. Top with pine nuts and shrimp. Tear basil over top.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.