



Recipe for: *Uncommon Surf and Turf*

From the kitchen of: *The Common Man*

- 1 Tablespoon Olive Oil*
- 1 Tablespoon Lemon Juice*
- 3 Tablespoon White Wine*
- 2 Tablespoon Butter*
- 2 Tablespoon Canelli Beans*
- 1 Tablespoon Chopped Garlic*
- 1 Tablespoon Chopped Basil*
- 1 Tablespoon Shredded Parmesan Cheese*
- 1/8 cup Spinach*
- 1/2 cup Diced Tomatoes*
- pinch Parsely*
- pinch Kosher Salt*
- pinch Coarse-ground Black Pepper*
- 3 Jumbo Shrimp*
- 3 Beef and Veal Tortilacci (pasta)*

In a medium sauce pan, fill half way with water, touch of salt and oil. Bring to a boil. Once water is at a hard boil, add pasta and cook for 1 1/2 minutes.

In a medium saute pan over medium heat, add olive oil until hot. Add shrimp. Once shrimp turns white in color, turn over. Add in garlic, salt, pepper, lemon, white wine, tomatoes and canelli beans. Once items come back up to heat, incorporate basil, spinach, and butter. Add pasta to saute pan and stir. Once mixed, slide into pasta bowl and sprinkle with parmesan cheese.

