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# Shrimp and Pasta

*Marjie Haas - Maryland*

*North American Potpourri - Autism Directory Service, Inc - 1993*

**2 tablespoons olive oil**

**1 cup chopped onions**

**1 tablespoon (or more to taste) minced garlic**

**1 can (28 ounce) tomatoes**

**1 pound shrimp, peeled and deveined**

**4 ounces Feta cheese, crumbled**

**1/4 cup fresh dill, chopped**

**1 pound cooked rigatoni (or other pasta)**

In a large skillet, heat the oil. Add the onions and garlic. Cover and cook, stirring occasionally, for 5 minutes (or until the onion is cooked).

Add the tomatoes, salt and pepper. Cook, uncovered, stirring to break up the tomatoes, for 15 minutes.

Add the shrimp. Cook until opaque, about 3 minutes.

Stir in the feta cheese and dill. Toss with the pasta.

## Seafood

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*Per Serving (excluding unknown items): 1110 Calories; 59g Fat (48.9% calories from fat); 111g Protein; 29g Carbohydrate; 4g Dietary Fiber; 791mg Cholesterol; 1955mg Sodium. Exchanges: 15 Lean Meat; 3 1/2 Vegetable; 9 Fat.*