



Spin Your Own Axis

Shrimp Pasta

Want a fairly easy and fast recipe? Literally this one takes the trophy among my easy and fast meal prep dishes. This meal is tasty, nutritious, and balanced. This recipe is the exact embodiment of my philosophy!



- **Prep Time:** 15 minutes
- **Cook Time:** 20
- **Total Time:** 35
- **Serving:** 5

Ingredients

- 3 oz.(7 shrimp) Jumbo Shrimps- cooked deveined
- 2 tbsp Olive oil
- 2 teaspoons Garlic powder
- 2 teaspoons Lemon Garlic powder
- 2 teaspoons Paprika
- 1/4 teaspoon Black Pepper
- 2 Lime
- 1.5 oz. Erickson Baby Spinach
- 2 tomatoes
- 1 oz. Crumbled Feta Cheese
- Salt (sprinkle)
- 56g Rotini Pasta
-

Instructions

1. Marinate Jumbo Shrimp with garlic, paprika, lemon garlic and black pepper powder, and lime.
2. Prepare pan, add 2 tbsp. of olive oil, and then add shrimp. Cook in medium to low heat for 3 minutes, then add tomato and spinach and cook for another 3 minutes until spinach becomes tender.
3. Prepare pot with water, add sprinkle of salt, and then add pasta. Stir pasta for 3-5 minutes until pasta is fully cooked.
4. Drain pasta, add shrimp and mix altogether, then add the feta cheese.
5. & that's it guys! Enjoy, savor and share your dishes by tagging us on Instagram or Snapchat!

Nutrition Facts

- **Serving Size:** 1/5
- **Calories:** 368
- **Carbohydrates:** 46g
- **Sodium:** 592mg
- **Fat:** 7g
- **Sugar:** 3g
- **Protein:** 30g
- **Iron:** 6%
- **Fiber:** 4g