



Zucchini Carbonara with Shrimp

Makes 4 Servings

4 -6 Zucchini
1 Head of Garlic, Roasted & Chopped
1 Heaping Tsp of DiDad's Passion for Pepper
12 Asparagus Spears, Cut into 2" Pieces
1 Red Bell Pepper, Diced
Drizzle of Olive Oil
1/2 Cup Half & Half
1 tbsp cornstarch
1/2 Cup Peas
1/4 Cup Parmesan Cheese

Preparation:

Preheat oven to 375°.

Lets begin by roasting garlic. Cut the top off the heads and drizzle with olive oil and a sprinkle of DiDad's Passion for Pepper. You can use a roaster like this one, or simply place heads in foil and bake for about 1 hour until golden and delicious! Cool a little and using a paper towel, squeeze garlic out, chop and set aside.

Prep veggies and spiralize zucchini. Clean and prep shrimp.

In a measuring cup or small bowl mix half & half with the cornstarch.

Add the drizzle of oil to a large skillet. Heat and add veggies, sauté for 3-4 minutes to let veggies soften. Add the DiDad's Passion for Pepper and shrimp, sauté another 2-3 minutes till shrimp starts to turn pink. Now add the cornstarch mixture to the veggies and shrimp. Sauté for an additional 3-4 minutes until it starts to thicken. Take off the heat and add cheese. Stir and enjoy!