

Vintner's Cellar Franchising Inc.

February 2012

February Wine Of The Month

This month our featured wine will be **Barolo** available in any level.

Valid at Participating locations



February Recipe: Mediterranean linguine with shrimp and feta

This pasta dish will be popular with Greek salad lovers, and shrimp can easily be substituted for chicken.

Ingredients:

- 1/2 500 g pkg linguine
- 2 tsp olive oil
- 454 g pkg frozen large peeled shrimp, thawed
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1/4 tsp dried thyme leaves
- 1/4 tsp dried oregano
- 1/4 cup white wine
- 796 mL can diced tomatoes, drained
- 1/2 cup kalamata olives, pitted and halved
- 1 tbsp capers, drained
- 1/2 cup crumbled feta
- 1/4 cup chopped parsley (optional)

Directions:

1. Cook pasta in a large pot of boiling water, following package directions, but omitting salt, until al dente, 7 to 8 min. Drain and return pasta to pot.
2. Heat a large non-stick frying pan over medium-high. Add 1 tsp oil, then shrimp. Cook until shrimp turns pink, 4 to 6 min. Transfer to a plate and loosely cover to keep warm. Reduce heat to medium. Add remaining oil to pan, then onion, garlic, thyme and oregano. Cook until onion starts to soften, 2 to 3 min. Season with pepper. Add white wine, tomatoes, olives and capers. Bring to a boil, then reduce heat to medium-low. Simmer, covered, about 5 more min.
3. Stir sauce, shrimp and feta into cooked pasta. Garnish with parsley.

Shortcut Tip:

Save time when making a pasta supper by prepping the sauce while the pasta water comes to a boil.