

# Lemon Ricotta Pasta with Grilled Shrimp

## **INGREDIENTS**

### For the Shrimp:

- 1 lb large shrimp, peeled & deveined
- ½ cup Italian dressing (your favorite brand – zesty works great)
- Salt & pepper
- 8 oz diced pancetta

### For the Pasta:

- 12 oz rigatoni or short pasta
- 1 cup whole-milk ricotta cheese
- 1 cup grated Parmesan cheese, plus more for serving
- 1 tbsp lemon zest
- Juice from 1 lemon
- 2 tbsp olive oil
- 1 clove garlic, minced (optional)
- Salt & pepper, to taste
- 2 cups fresh arugula
- Fresh basil, for garnish
- Lemon wedges, for serving

## **DIRECTIONS**

1. Toss shrimp with Italian dressing, a pinch of salt, and pepper. Set aside to marinate.
2. Bring a large pot of salted water to a boil.
3. Add pasta and cook until al dente. Before draining, reserve 1 cup of pasta water. Then, drain the pasta.
4. Heat a grill pan or cast iron, and cook pancetta until crispy. Remove from heat.
5. In the empty pasta pot (off heat), whisk together: ricotta, parmesan, lemon zest, lemon juice, olive oil, garlic (optional). Season with salt and pepper to taste.
6. Return the drained pasta to the pot with the sauce.
7. Add about ½ cup reserved pasta water and stir until creamy. Add more water if needed.
8. Stir in arugula until slightly wilted.
9. Cover the pot to keep warm.
10. Heat a grill pan or skillet over medium-high heat.
11. You will use the same the same grill pan or skillet from the pancetta-heat to medium/high heat
12. Add the marinated shrimp and cook for 2-3 minutes per side, until opaque and lightly charred.
13. Divide the pasta among bowls and top with grilled shrimp and sprinkle pancetta on top
14. Garnish with extra Parmesan, fresh basil, and lemon wedges.