**Pesto Shrimp Pasta** (Serves 8)

**INGREDIENTS**

* 10 C dry pasta (Penne works great for this recipe)
* 64 medium-size precooked, peeled shrimp
* 4 C baby spinach (optional)
* 2.5 C dried cherries (you can substitute cherry tomatoes if you prefer)
* 2 C ready-made pesto (Costco has a great organic pesto)
* 2 C crumbled Gorgonzola cheese
* 2 tbsp diced walnuts
* 1 C chopped fresh basil (optional)

**DIRECTIONS**

1. ***Do ahead of time*** - Boil the pasta according to the package directions.
2. Add ½ of pesto and all shrimp to pan. Cook on low heat 4-5 minutes (lf shrimp is frozen cook in pesto 8-9 minutes).
3. Add pasta, spinach, dried cherries, and the rest of the pesto. Cook on medium low heat for 8 minutes or until hot. (It is ok to add a little water as needed).
4. Add cheese, walnuts, and basil before serving.