



# SPAGHETTI WITH SHRIMPS

## Ingredients

*For 2 persons*

200g of spaghetti

150g of shrimps

50g of tomatoes

50g of green beans

1 onion

1 garlic glove

Some rosemary branches

Olive oil

## Steps

- 1.** Peel the shrimps and wash it well. Then take a pan and cook it with olive oil, rosemary, the onion and the smashed garlic glove for about 10-15 minutes at medium-low fire.
- 2.** Add the pre-cooked green beans and raw tomatoes on the pan to create a sauce.
- 3.** In while, make boil the water for the pasta. Once it's boiling inset the spaghetti and let it cook as shown on the pack.
- 4.** Once everything is cooked, take off the rosemary branches and add the spaghetti in the pan. Mix everything and enjoy your meal!