**Chili Spiked Shrimp with Pesto Marinated Potatoes**



**Description:** Plump and tender shrimp, sauteed in chili flakes and garlic served with creamy yellow potatoes that have been tossed in basil pesto.

**Servings:** 4

**Preparation Time:** 10 minutes

**Cooking Time:** 25 minutes

**Total Time:** 35 minutes

**Potato Type:** Yellow Potatoes

**Course :** Entree

**Ingredients**

*For the Pesto Potatoes:*

* 1.5 lbs. (680g) Yellow Potatoes, cut in quarters
* 6 cups (1440ml) Cold Water
* 2 teaspoons (4g) Sea Salt
* 5 each (25g) Garlic Cloves, peeled
* ½ each Lemon
* 6 ounces (170g) Prepared Basil Pesto

For the Shrimp:

* 1 lbs. (453g) 21/25 Jumbo Shrimp, peeled and deveined
* 1 tablespoon (15ml) Olive Oil
* ½ teaspoon (1g) Crushed Red Chili Flakes
* 3 each (15g) Garlic Cloves, peeled and sliced thin

Garnish:

* ¼ cup (8g) Fresh Basil Leaves, picked
* ¼ cup (4g) Parmesan Cheese, grated

**Preparation**

1. To prepare the potatoes, place the potatoes in a large pot and cover with water.  To the water add the salt, garlic cloves, and lemon.  Place the pot over medium-high heat and bring to a boil.  Reduce the heat to a simmer and cook the potatoes for 20-25 minutes or until they are fork-tender.  Drain the potatoes, discard the lemon and garlic.  Transfer the potatoes to a bowl and toss together with the pesto.  Keep the potatoes warm until ready to serve.
2. To prepare the shrimp, clean the shrimp if it has not already been done. In a large nonstick pan, heat the olive oil over medium-high heat.  Add the chilies and garlic. Allow the aromatics to cook for about a minute before adding the shrimp. Once cooked the shrimp will become opaque, this will take about 3-5 minutes.
3. To plate arrange the potatoes in the center of a serving platter. Place the shrimp around the perimeter of the potatoes and serve right away. Enjoy.



Vitamin C: 13.9mg