



Macaroni Grill's Pesto and Garlic Shrimp

2 ounces garlic butter
6 shrimp
2 ounces diced red bell peppers
1 ounce pine nuts
1 ounce white wine
3 ounces pesto
2 ounces heavy cream
2 ounces Parmesan cheese
6 ounces angel hair pasta

Instructions: Saute shrimp, bell peppers, pine nuts, and white wine until cooked, approximately 2 to 3 minutes. Add pesto, heavy cream and Parmesan cheese and cook for 1 minute. Place the cooked pasta in the center of the plate. Stand the 6 shrimp around the pasta and top with the garlic/pesto sauce. Garnish pasta with parsley.