

# Sautéed Garlic Shrimp

Course: Appetizer, Dinner, Lunch, Main Course, Main Dish    Cuisine: American, Continental, International

Yield: 7 people

## Materials

- 2 tablespoons shallots chopped
- 2 tablespoons garlic chopped
- 1 large tomatoe diced
- 1 pound shrimp (medium) peeled and deveined
- 1/2 cup dry white wine
- 1/4 teaspoon black peppercorns freshly ground
- 1 tablespoon dill fresh, chopped

## Instructions

1. In a medium-hot nonstick skillet, sauté shallots and garlic until glossy. Add diced tomato and shrimp, and sauté for 2 minutes.
2. Add wine and pepper, and cook about 4 minutes more (till shrimp turns pink). Finish with dill.
3. Freeze what you don't eat and use as a base for a homemade marinara sauce for a future pasta dinner.