

Shrimp with White Beans and Cherry Tomatoes

Recipe By: Anne Pickett

Ingredients:

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| 1½ lbs | Peeled and de-veined shrimp
(I used 20-25) |
| 3 Tbsp | Olive Oil |
| 2 cloves | Garlic - minced |
| 1 bunch | Green Onions - chopped |
| 2 | 15-oz cans – Cannellini beans or
White Kidney Beans |
| 1 pint | Cherry Tomatoes – chopped in half
(these were an heirloom mix) |
| | Salt & Pepper to taste |



Shrimp with White Beans and Cherry Tomatoes- Directions

Directions:

1. In a sautee pan, sautee shrimp until they are almost cooked.
2. Remove shrimp and cover to keep warm.
3. Add green onions to the sautee pan and cook until softened.
4. Add garlic.
5. Drain the beans and save the liquid. Add the beans to the pan and some of the liquid.
6. Add the cherry tomatoes and cook until everything is heated through.
7. Add back the shrimp.
8. If the mixture looks dry just add more of the liquid, white wine or even just water. Adjust for seasoning.
9. Garnish with more chopped green onion and serve with a big salad and lots of French bread.