



# Seafood Pesto Pasta



4 Servings



30 minutes

## Ingredients :

- Pasta
- Shrimp
- Scallops
- Basil pesto
- Olive oil
- Garlic
- Cherry tomatoes
- Parmesan cheese
- Salt
- Black pepper
- Lemon zest



## Instructions :

1. Bring a large pot of salted water to a boil and cook the pasta until al dente , then drain and set aside .
2. Heat olive oil in a wide pan over medium heat and sauté the garlic until fragrant but not browned .
3. Add the shrimp and scallops to the pan and cook until just opaque and lightly golden , then remove from heat .
4. Return the cooked pasta to the pan and gently toss it with the seafood .
5. Stir in the basil pesto and cherry tomatoes , mixing until everything is evenly coated .
6. Season with salt , black pepper , and lemon zest to brighten the flavors .
7. Serve warm with freshly grated parmesan cheese sprinkled on top .