



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.