

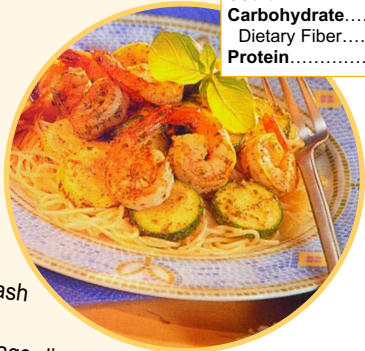
Blue is Better Recipe (Serves 6) Pesto Shrimp & Summer Squash

Ingredients

- 12 to 16 oz. peeled, deveined extra large raw shrimp
- 1 medium yellow summer squash, sliced
- 1 medium zucchini, sliced
- 1/3 cup pesto
- 6-oz. dried angel hair pasta

Preparation Instructions

1. Preheat grill to medium. Place shrimp, summer squash & zucchini in center of an 18x36" piece of heavy-duty foil. Spoon pesto evenly over all. Bring edges of foil together & seal. Grill foil packet for 8-10 minutes or until heated through & squash is just tender.
2. Meanwhile, cook pasta according to package directions. Drain & keep warm.
3. Toss hot cooked pasta with shrimp & squash mixture.



Serving Size

2 3-oz. shrimp, 1/2 c. pasta,
1/2 c. vegetables

Amount Per Serving:

Calories	346
Calories from Fat.....	108
Total Fat	12 g
Saturated Fat.....	2 g
Cholesterol	108 mg
Sodium	252 mg
Carbohydrate	37 g
Dietary Fiber.....	2 g
Protein	22 g