



Oakhurst, NJ 732.663.0222	Marlboro, NJ 732.536.2027	Brooklyn, NY 718.998.8898	Cedarhurst, NY 516.569.6400
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PAPRIKA SHRIMP & GREEN BEAN SAUTE	Advanced Lifestyle
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Ingredients

- 4 cups green beans, trimmed (about 12 ounces)
- 1/4 cup extra-virgin olive oil
- 1/4 cup minced garlic
- 2 TSP paprika
- 1 pound raw shrimp (21-25 per pound), peeled and deveined
- 2 16-ounce cans large butter beans or cannellini beans, rinsed
- 1/4 cup sherry vinegar or red-wine vinegar
- 1/2 cup chopped fresh parsley, divided
- Freshly ground pepper to taste

Instructions

1. Bring 1 inch of water to a boil in a large saucepan. Put green beans in a steamer basket, place in the pan, cover and steam until tender-crisp, 4 to 6 minutes.
2. Meanwhile, heat oil in a large skillet over medium-high heat. Add garlic and paprika and cook, stirring constantly, until just fragrant but not browned, about 20 seconds.
3. Add shrimp and cook until pink and opaque, about 2 minutes per side.
4. Stir in butter beans (or cannellini) and vinegar; cook, stirring occasionally, until heated through, about 2 minutes. Stir in 1/4 cup parsley.
5. Divide the green beans among 4 plates. Top with the shrimp/butter bean mixture. Sprinkle with pepper and the remaining 1/4 cup parsley.

Portion-Per-Serving Information (Yields 4 servings):

1 serving = 5-6 shrimp + 1 cup green beans + 1/2 cup beans = 1-1/2 P, 2 V