



## **PAPRIKA SHRIMP & GREEN BEAN SAUTE**

**Advanced Lifestyle**

### **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