



PAPRIKA SHRIMP AND GREEN BEAN SAUTÉ

Basic Lifestyle

INGREDIENTS

4 cups green beans, trimmed (about 12 oz on scale; or 68 whole)
3 TBS extra-virgin olive oil
¼ 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
¼ cup sherry vinegar, or red-wine vinegar
½ TSP salt
½ cup chopped fresh parsley, divided
Freshly ground pepper, to taste

INSTRUCTIONS

—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.

—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. Add shrimp and cook until pink and opaque, about 2 minutes per side. Stir in beans, vinegar and salt; cook, stirring occasionally, until heated through, about 2 minutes. Stir in ¼ cup parsley.

—Divide the green beans among 6 plates. Top with the shrimp mixture. Sprinkle with pepper and the remaining ¼ cup parsley.

SERVING INFO: (Yields 4 servings)

1 1/4 cups shrimp & beans + 1 cup (or count out 17) green beans = 1-1/2 P, 1 V, ½ FT

See photo of recipe at [Instagram](#) and [Facebook](#).