FUSILLI WITH SHRIMP

Equipment:
Measuring Spoons
Measuring Cup
2 Qt. Casserole Dish
Wooden Spoon or High Temp Rubber Spatula
Fine mesh strainer

Ingredients:
1/4 cup olive oil, divided 50 ml
2 cloves garlic, finely chopped 2
2 tbsp lemon juice 25 ml
2 tbsp white wine 25 ml
1/4 tsp oregano 1ml
1/4 tsp salt 1 ml
1/4 tsp crushed red pepper 1ml
1/8 tsp pepper 0.5 ml
1 lb shrimp, shelled and cleaned 500 g
2 cups chopped tomato 500 ml
8 oz. fusilli, cooked and drained 250 g
2 tbsp sliced green onions 25 ml

Procedure:
1. In a 2-quart (2 L) casserole, heat 2 tbsp (25 ml) oil at **P7** 30 seconds.
2. Add garlic; cook at **P7** 30 seconds.
3. Stir in remaining olive oil, lemon juice, wine and seasonings.
4. Cook at **P7** 2 minutes.
5. Stir in shrimp and tomato.
6. Cover with lid.
7. Cook at **P4** 4 minutes, or until shrimp is tender; stir once.
8. Toss with cooked fusilli and green onions.
9. Cook at **P7** 2 minutes to heat through