

Garlic Shrimp Pesto Pasta with Roasted Tomatoes

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1 pint cherry tomatoes
1 tbsp olive oil
1/4 tsp salt
1/4 tsp freshly ground black pepper
1 lb. raw shrimp, peeled, deveined, tails on
1 lb. fettuccine or linguine, cooked al dente
4 cloves garlic, minced
1/2 tsp salt
3 tbsps unsalted butter, melted
1 cup pesto (or more)
Parmesan cheese to taste
freshly ground black pepper to taste

Preheat oven to 425°F. Toss the cherry tomatoes with olive oil and 1/4 teaspoon of salt and 1/4 teaspoon of black pepper and place in a small (8×8-inches) baking dish. Roast the tomatoes for 15 minutes. Remove from oven and set aside. Butterfly the shrimp by slicing the shrimp along the curved back without slicing all the way through to make two halves, leaving it connected at the belly. Flatten the shrimp. Repeat for all shrimp. Place the shrimp on skewers. At this point, you probably want to start a pot of water boiling for your pasta. Mash 1/2 teaspoon of salt into the minced garlic with the side of a knife or a mortar and pestle. Stir the garlic paste into the melted butter. Brush the shrimp with the butter. Set on a grill over medium heat and cook for 2 minutes. Flip the shrimp over and baste with the rest of the garlic butter. Grill for another 2 minutes and remove from heat. Alternatively, you can bake the shrimp in a baking dish with the garlic butter poured over the shrimp – bake at 450°F for 2-3 minutes each side. Toss the pasta with the pesto until the noodles are evenly coated. Add the roasted tomatoes and toss. Place the pasta in serving bowls or one large serving bowl and top with Parmesan and ground black pepper. Arrange the shrimp on top of the pasta and serve. Serves 4.