



Paprika Shrimp and Green Bean Sauté

Makes 6 servings

Ingredients

4 cups green beans, trimmed (about 12 ounces)
3 tablespoons extra-virgin olive oil
1/4 cup minced garlic
2 teaspoons 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 teaspoon salt
1/2 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 1/4 cup parsley. Divide the green beans among 6 plates. Top with the shrimp mixture. Sprinkle with pepper and the remaining 1/4 cup parsley.

Nutrition Facts

One serving: Calories 245; Total Fat 8 g; Protein 23 g; Cholesterol 115 mg; Fiber 8 g;
Total Carbohydrates 26 g; Sodium 569 mg.

Recipe Courtesy of Eating Well