



**THERE'S PLENTY OF FISH IN OUR SEA!**

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**Name:** Kim Konczyk

**Recipe Title:** Shrimp and Mushroom Pasta

**Recipe Ingredients:**

- 8 oz shrimp, peeled and deveined
- 1 c. mushrooms
- 3 cloves chopped garlic
- 4 tbs. butter (divided into equal parts)
- 2 tbs. water
- 2 tbs. chopped parsley
- 1 tsp. old bay seasoning
- Lemon slices for garnish or taste (optional)
- Salt and pepper to taste

**Recipe Instructions**

1. Cook pasta as directed. Strain and reserve. (Can be prepared ahead of time).
2. Heat 2 tbs. of butter at medium to medium-high heat in a large saute pan.
3. Add mushrooms, and brown lightly.
4. Add shrimp, garlic, parsley, water and old bay seasoning and cook for about 3 minutes. (Until water is mostly evaporated and shrimp is cooked).
5. Add the remaining 2 tbs. butter and the pasta to the remaining liquid, tossing gently making sure all of the butter is melted and the pasta is coated. (Add a little extra butter as needed depending on the type of pasta used).
6. Can use a slice of fresh lemon for garnish and to taste.

7. Serve immediately. (Makes 2 servings).