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# Shrimp Linguine

*Gavin Bruce - Peekskill, NY*

*Windsor Vineyards, Windsor CA*

Servings: 4

**1 pound shrimp, shelled, deveined and boiled**

**2 red bell peppers, sliced**

**1 yellow or green bell pepper, sliced**

**1 large yellow onion, chopped**

**4 cloves garlic, chopped**

**2 tablespoons olive oil**

**1 cup Johannisberg Riesling**

**1 package dried linguine**

Saute' the sliced bell peppers, onion and garlic in olive oil, adding half of the wine as they simmer.

Add the pre-cooked shrimp and more wine as the mixture cooks down.

Boil the linguine until al dente and top with the shrimp-onion-pepper mixture.

## **Pasta**

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*Per Serving (excluding unknown items): 211 Calories; 9g Fat (38.2% calories from fat); 24g Protein; 8g Carbohydrate; 2g Dietary Fiber; 173mg Cholesterol; 171mg Sodium. Exchanges: 3 Lean Meat; 1 Vegetable; 1 1/2 Fat.*