

Recipe For: **Cherry Tomato Sauce**



Ingredients:

1 Large onion, diced
2-3 Garlic cloves, diced
3-5 lbs. Cherry tomatoes
Basil
Salt
Pepper
Olive oil



Directions:

Sauté onion and garlic in olive oil. Purée cherry tomatoes in blender and pour over sautéed onion and garlic. Bring to a boil and simmer, stirring frequently. Simmer for several hours until sauce is the right consistency. Add basil, salt, and pepper to taste.



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Recipe For: **Roasted Shrimp & Asparagus**



Ingredients:

30 Large raw shrimp, peeled
1 Bunch of asparagus
1 stick butter
2 cloves garlic
Pepper
Parsley
Grated Parmesan cheese

Directions:

Cut asparagus into 1-inch pieces. Melt butter in frying pan. Add garlic and asparagus and cook for 3 minutes until tender. Pour cooked mixture into bowl with shrimp and toss lightly. Pour mixture into pan lined with aluminum foil. Spread into one even layer and bake at 375°F for approximately 20 minutes, or until shrimp is cooked. Remove and serve.



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