

**Shrimp & Spinach Scampi** (Main Courses)



- 2 Tbsp. olive oil
- 1 lb. raw shelled shrimp
- 1 (12 oz.) can anchovies
- 2 Tbsp. capers
- 1 to 2 Tbsp. Halladay's Scampi Bistro Pasta Seasoning
- 1 bag baby or regular spinach
- 1/2 to 1 cup half & half or heavy cream

Heat oil in a medium saucepan. Add shrimp, anchovies, capers and seasoning. Saute until flavors are blended, about 3 minutes. Add cream and simmer until heated. Add spinach, cover and cook until wilted. Serve over pasta, rice or couscous.