



## *The Edible Garden*

Recipe featured at the *Cooking for the Season* demonstration,  
October 7

### **Shrimp Dell Amore**

By: Robert Dell Amore

#### **Ingredients**

- 1 large red onion, sliced
- 6-8 cloves fresh garlic, sliced thinly
- 1 large bulb of radicchio, sliced
- ½ ounce sun-dried tomatoes, julienned
- 4 Portobello mushrooms, sliced thinly
- 1 13-ounce can each of kidney beans and cannelloni (or garbanzo) beans
- 1 lb Jumbo shrimp, de-veined and peeled
- 1/3 jar Dell'Amore Original Marinara Sauce (or Spicy Marinara)
- 1 package pre-washed arugula, flat, large leaf best

#### **Instructions**

1. Sauté onion and 4-5 cloves of garlic in olive oil for 5-6 minutes. Add the sun-dried tomatoes and mushrooms. Cook for 8 minutes until soft.
2. Add ¼ of a jar of Dell'Amore Original Marinara Sauce, about 25 ounces. Add the beans, careful not to break or damage beans as you handle them, then add the radicchio. Turn all into the sauce to allow even cooking.
3. Lastly, cook shrimp until they start to turn pink, about halfway done. Add arugula, cover with a lid, and shut off gas. Shrimp will continue to cook with lid on as the arugula wilts. Add fresh ground pepper to taste. No salt necessary. Serve over bed of rice or pasta al dente.