
Shane's Shrimp Zucchini Pomodora

- 1 dozen boiled shrimp
- ½ cup chopped sun-dried tomatoes
- ½ cup thinly sliced zucchini
- 2 tbsp. bacon bits
- 12oz. melted butter
- 2 lemons
- 6 tsp. Mike's Gourmet Herbs Meat Rub & Marinade
- 2 tsp. basil

Place butter, zucchini, bacon bits, tomatoes, Mike's Gourmet Herbs Meat Rub & Marinade and basil into skillet.

Squeeze ½ lemon into mixture and bring to a boil; stirring occasionally.
Lower heat and add shrimp.

When shrimp have browned *slightly*, turn off heat.
Squeeze in the rest of the lemons.

Serve over fettuccini or spaghetti.

Makes 2 servings.

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