

SAUTEED SHRIMP WITH ARUGULA AND TOMATOES

(adapted from Martha Stewart's Everyday Food, June 2010)

1 Tbs olive oil
1 cup cherry tomatoes
1 garlic clove, lightly smashed
1 pound large shrimp
4 cups baby arugula leaves
salt and pepper
juice of half a lemon

Heat the olive oil in a large skillet, add the garlic and sautee for a couple of minutes in gentle heat, until it gets fragrant and starts to develop some color. Remove the garlic and discard it. Add the tomatoes, season with a little salt and pepper, increase the heat, and cook, stirring often, until they blister and release some liquid.

Add the shrimp and cook until opaque, not more than 4 minutes. Add the arugula leaves, a little more salt, and toss until wilted. Squeeze the lemon juice over the pan, and toss to combine. Adjust seasoning, and serve over pasta or white rice.