# Spicy Shrimp

# With Angel Hair Pasta in a light Mustard Dill Sauce

Serves: 6

*Shrimp*

1 pound shrimp, medium size, cooked de-veined

3 cloves garlic, minced

1 tablespoon tarragon, fresh

1 medium hot chili pepper, minced

1 teaspoon salt

1/4 cup lime juice

1/4 cup olive oil

1 lb angel hair pasta, cooked

1. In a medium bowl, whisk garlic, tarragon, chili pepper, salt and lime juice.
2. Then while whisking, pour the oil in a steady stream into the bowl. Place the shrimp into the marinade and let set for 30 minutes. Grill for 3 minutes on each side. Keep warm.

*Mustard Dill Sauce*

1/4 cup prepared mustard

2 tbsp fresh dill, minced

1/8 cup olive oil

1. In a small bowl, whisk mustard and dill together. Add olive oil in a steady stream.
2. Toss sauce into pasta and top with spicy shrimp.
3. Serve