

Would it surprise you to learn
I'm magnifique with cheese?



**FRENCH RABBIT CHARDONNAY-
SAUVIGNON BLANC**

An aromatic white with a hint of citrus and honey. Peach and apricot flavours with a well-balanced, lingering fruit finish. Great as an aperitif, with seafood and shellfish, light summer salads, and a selection of cheeses.

\$14.95

4 X 250 mL

LCBO 56226

FRANCOIS SAYS:

"Fruity notes build on the inherent sweetness of succulent shrimp. The sweetness also acts as a foil for the sharp taste of the arugula."

Tagliatelle with Shrimp
and Arugula

BY LUCY WAVERMAN

Tagliatelle is an egg pasta that comes in 'nests'. It is a bit wider than fettuccine, which can easily replace it. This is a simple dish that should be made last minute – use the French Rabbit wine in the recipe. Serves 6 as an appetizer.

- 8 oz (250 g) tagliatelle
- Salt and freshly ground pepper
- 1/4 cup (50 mL) olive oil
- 2 tsp (10 mL) chopped garlic
- 1 lb (500 g) large peeled shrimp
- 1/4 cup (50 mL) white wine
- 1 tsp (5 mL) grated lemon rind
- 2 tbsp (25 mL) chopped parsley
- 1 bunch arugula, stems removed
- 1 tbsp (15 mL) lemon juice
- 2 tbsp (25 mL) extra virgin olive oil



1. Cook tagliatelle in boiling salted water for 7-9 minutes or until al dente. Drain, season with salt and pepper and keep warm.
2. Heat oil in large skillet on medium heat and add garlic. Sauté for 1 minute, add shrimp and cook until shrimp just begin to turn pink, about 2 minutes. Add wine and bring to boil.
3. Add cooked pasta, lemon rind, parsley and arugula then toss to combine. Stir in lemon juice and olive oil. Season well with salt and pepper. Serve immediately.