

SHRIMP & CAPPELLINI PANCAKES

By: Simply Creative Chef Rob Scott

½ lb. Capellini

1 lb. Medium shrimp, peeled, deveined, tails off & cooked

2 cups shredded fresh spinach

½ lb. Shredded mozzarella cheese

½ cup Parmesan cheese

1 egg, slightly beaten

½ cup fresh basil, chopped

½ tsp. garlic powder

Pepper to taste

Olive oil

- Boil capellini according to package. Strain and run a little cold water over pasta but keep pasta warm to hot. Transfer to a large mixing bowl.
- While pasta is still warm to hot, add shrimp, spinach, mozzarella cheese, parmesan cheese egg, fresh basil, garlic powder and pepper.
- Mix well until you could form a pancake (an additional egg or mozzarella to make it form better).
- In a large skillet, heat olive oil on medium-high heat.
- When oil is hot, add 3 pancakes at most.
- Cook approximately 5 minutes on each side until crisp on both sides or until desired doneness.

You can also make these pancakes with prosciutto, lobster, crab or ham for a different type of pancake.

Serves 5 – 6

PISTACHIO CANNOLI BRUSCHETTA

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1 Baguette
Softened butter
Salt
Sugar
½ cup Ricotta
¼ cup Confectioners' sugar
Dash of Vanilla extract
Chopped pistachios
Shaved chocolate or chocolate chips
Confectioners' sugar for dusting

- Thinly slice a baguette
- Arrange in a single layer on a baking sheet
- Brush with softened butter and sprinkle with salt and sugar
- Bake at 425 degrees F until lightly golden, about 7 minutes.
- Let cool slightly
- Beat ricotta, confectioners' sugar and vanilla extract with a whisk.
- Spread on the toast rounds
- Top with pistachios and shaved chocolate/chocolate chips
- Dust with confectioners' sugar