



Ingredients: 1/2 lb. shrimp, 1 leek, 2 cups spinach, 1/2 cup pasta, 1/4 cup olive oil, 1/2 cup white wine, 1/2 cup chicken broth, 1/2 cup heavy cream, 1/2 cup parmesan cheese, salt, pepper.

Directions: 1. Cook pasta according to package directions. Drain and set aside. 2. Heat olive oil in a large skillet over medium heat. Add leek and cook until softened, about 5 minutes. 3. Add shrimp and cook until pink, about 3-4 minutes. 4. Add white wine and chicken broth, and simmer until reduced by half. 5. Add heavy cream and parmesan cheese, and stir until thickened. 6. Add the cooked pasta and spinach, and toss until well combined. Season with salt and pepper to taste.

Method: 1. Preheat oven to 350°F. 2. In a large bowl, combine all ingredients except the pasta and spinach. 3. Bake for 20-25 minutes, until the pasta is cooked through and the sauce is thickened. 4. Add the pasta and spinach, and toss until well combined. 5. Season with salt and pepper to taste.