



THE R+R SHOW

EPISODE 4: THE JOHN BERRY

Ingredients

Large shrimp, peeled and deveined	12
Large spaghetti squash, halved	2
Cherry tomatoes, halved	1 cup
Baby spinach	3 cups
Chopped garlic	1 Tbsp
Large shallot, sliced	1
Toasted pine nuts	1 Tbsp
Parmesan cheese, grated	2 Tbsp
Canola oil	½ Tbsp
Salt and pepper	to taste

Pesto

Picked basil leaves	2 cups
Garlic glove	1
Toasted pine nuts	1 Tbsp
Parmesan cheese, grated	1 Tbsp
Olive oil	2-3 oz
Salt and pepper	to taste

1. Place first four ingredients in a blender and turn blender on.
2. Drizzle in oil until smooth.
3. Season with salt and pepper.

Directions

1. Preheat your oven to 350 degrees.
2. Rub your halved squash with canola oil and season the inside with salt and pepper.
3. Place the squash halves on a sheet pan upside down and roast until soft.
4. Remove from the oven and scoop out the seeds with a spoon.
5. Using a fork, lightly scrape the inside of the squash. It should come out easily and look like spaghetti noodles.
6. Heat a large sauté pan over medium-high heat. Add oil and sauté shallots for 1 minute.
7. Add squash and garlic and continue to sauté for 3 minutes, stirring frequently.
8. Add tomatoes and spinach and cook for two more minutes.
9. Add pesto and stir to fully incorporate.
10. Season with salt and pepper, remove from pan, and place in a bowl.

11. In a separate pan, heat olive oil on medium heat. Season shrimp with salt and pepper and sauté for 3 minutes on each side. They should be firm to the touch.
12. Place shrimp over squash and finish the dish with toasted pine nuts and fresh grated parmesan cheese. Enjoy!

ZuZu Mango Tango

makes 1 cocktail

Patron Silver (infused)	2 oz.
Mango Reàl Puree	1 ½ oz.
Agavero	¾ oz.
Fresh lime juice	¾ oz.

1. First, infuse the tequila with jalapeño.
2. Combine all ingredients in a shaker with ice and shake.
3. Strain into a tatin-rimmed coupe glass.

Jalapeño-Infused Tequila

Jalapeño	1 ea.
Patron Silver	2 cups

1. Thinly slice the jalapeño. To reduce spiciness, remove the seeds.
2. Place the jalapeños in a 16-oz. mason jar. Top with tequila and cover with a lid. Let the jar sit for one day.
3. Remove the jalapeño slices and store in an airtight container.