



# Spicy Shrimp Pasta

1 pkg	28-31 count shrimp
3 tbl	butter
2 tbl	olive oil
½	onion, minced
3 cloves	garlic, minced
	red pepper flakes to taste
½ can	tomato paste
¼ to ½ cup	white wine
¾ cup	cream
	your favorite pasta cooked al dente

- ❖ Clean and devein shrimp
- ❖ Start pasta in salted water – follow package instructions for time.
- ❖ In skillet, saute shrimp in olive oil and ½ of the butter for 3 to 4 minutes
- ❖ Stir in onion and cook til it starts to soften. add garlic and cook for a minute or two
- ❖ Add in salt, pepper, and red pepper flakes
- ❖ Add white wine and cook until reduced by ½
- ❖ Stir in tomato paste and cook for another minute or two – just until it's mixed in good
- ❖ Add cream, the remaining ½ of the butter and heat through
- ❖ Stir in your pasta so it soaks up all that yummy goodness. If it seems to be dry – add a little of the pasta water to the mix.

Jen's Notes-

Wine – use what you would drink. If you wouldn't enjoy a glass of it with dinner, you won't enjoy it as part of your meal. I used Summit Winery's "Blue" but any white wine that you like will work.

For something different – add in mushrooms, peas or any of your favorite veggies. For even more decadence – grate in some parmesan cheese.

The recipe calls for a full bag of shrimp – my budget calls for ½ a bag of shrimp. I get two meals out of the bag and I don't have to listen to hubby because there's seafood.

We serve it with French bread so you can sop up all the good stuff at the bottom of the bowl.

This recipe is good for lunch the next day but after that, it's time for the compost pile.

enjoy!