

Tasty Recipes for You to Try



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Shrimp and Pasta with Tomato Cream Sauce

Makes 4 Main-Dish Servings

Shared by:
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Ingredients:

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| 1 1/2 lbs. fresh or frozen medium shrimp, peeled and deveined | 2 Tbsp. fresh basil or 2 tsp dried basil, crushed |
| 3 Tbsp. olive oil | 1 Tbsp. snipped chives |
| 3-4 Tbsp. tomato sauce | 3/4 tsp. salt |
| 2 cloves of garlic, minced | 1/2 tsp. finely shredded lemon peel |
| 1 C. heavy cream | 1/4 tsp. cracked black pepper |
| 1 C. chicken broth | 10 oz. linguine, fettuccine, or thin spaghetti |
| 1 C. dry vermouth | Freshly grated Parmesan cheese |

Directions:

1. Thaw shrimp if frozen. In a 2-quart saucepan, heat oil over medium-high heat. Add garlic and shrimp. Cook for 2-4 minutes or until shrimp turn pink. Remove from saucepan with a slotted spoon and set aside for later.
2. Add cream, broth, vermouth, basil, chives, salt, lemon peel and tomato sauce to the saucepan. (This can be made ahead and kept in the refrigerator for several hours.) Bring to a boil over high heat. Boil, stirring occasionally, for 12-15 minutes or until reduced to 1 1/2 cups.
3. Return shrimp to the saucepan and stir until heated through.
4. While sauce is cooking, in a 6-quart dutch oven or stock pot, cook pasta in 3 1/2 quarts of boiling salted water with a little olive oil to keep the pasta from sticking together. Boil for 8 to 10 minutes or until tender but still firm. Drain pasta well.
5. Add pasta to saucepan and toss with sauce to coat well. Serve immediately.
6. Top with freshly grated parmesan cheese if desired. Serve with side salad and crusty french bread.