

Champagne Shrimp and Pasta

Printed from Shrimp Recipes at <http://www.shrimprecipes.org/>

The bulk of the effort in this deliciously elegant dish is simply in waiting for the sauce to reduce; but it's quite simple to prepare! Champagne and cream sauce over mushrooms, shrimp, and pasta—enough said. Makes 4 servings.

Ingredients:

8 ounces angel hair pasta
1 tablespoon extra-virgin olive oil
1 cup sliced fresh mushrooms
1 pound shrimp, peeled and deveined
2 cups champagne
¼ teaspoon salt
2 tablespoons minced shallots
1 cup heavy cream, divided
3 tablespoons chopped fresh parsley
Salt and pepper, to taste
Freshly grated Parmesan cheese

Directions:

1. Cook the pasta as directed on packaging; drain and set aside.
2. While pasta is cooking, heat oil over medium-high heat in a large skillet. Add mushrooms and cook until tender; remove and set aside.
3. Add shrimp, champagne, and salt to pan and bring to a boil; remove shrimp, add shallots to pan, and boil until liquid is reduced by half, about 8 minutes.
4. Stir in ¾ cup of cream and boil 2 minutes. Add mushrooms and shrimp back to sauce and cook until heated through.
5. Toss hot, cooked pasta with remaining ¼ cup of cream and parsley. Spoon the shrimp with sauce over pasta, season to taste, and top with Parmesan cheese.