

Shrimp Pasta

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You're going to love this pasta recipe—it's infused with tomatoes, Italian spices, and lots of cheese. A winner at the dinner table!

Ingredients:

1 pound vermicelli or linguini pasta
2 tablespoons olive oil
1/2 onion, chopped
1 tablespoon chopped fresh garlic
1/2 teaspoon thyme
1/2 teaspoon cayenne
1/2 teaspoon black pepper
1/2 teaspoon dried basil
1/2 teaspoon hot sauce
1 tablespoon Worcestershire sauce
1/2 cup peeled and diced tomato
2 tablespoons sugar
3 cups chicken broth
1 tablespoon butter
1 pound shrimp, peeled and deveined
1/2 cup grated parmesan cheese
1/2 cup chopped green onions

Directions:

1. Cook pasta according to packaging; drain and set aside.
2. Meanwhile, in a large saucepan, heat oil over medium heat. Add onion and cook 4 minutes, until softened. Add garlic, thyme, cayenne, pepper, and basil; cook on low for 5 minutes, stirring occasionally.
3. Add hot sauce, Worcestershire sauce, tomato, sugar, and broth. Bring to a boil, reduce to a simmer and cook 30 minutes, until liquid is reduced by half.
4. In a separate small skillet, heat butter over medium heat. Add shrimp and cook 2 minutes, until light pink. Add to pasta sauce and cook 5 minutes, stirring to combine thoroughly. Add the cooked pasta and toss well with the grated cheese. Serve topped with fresh grated cheese and green onions.