Country Italian Shrimp with Sausage

The Mansion of Golconda - Golconda, IL The Great Country Inns of America Cookbook (2nd ed) (1992)

Servings: 6

1 pound Italian sausage (prefreably hot), casing removed
1 green bell pepper, chopped
1 red bell pepper OR 1/2 pimiento, chopped

1/2 cup onion, sliced

4 tablespoons green onion, shredded

1/2 pound mushrooms, sliced

2 tablespoons butter

2 tablespoons olive oil

3 pounds shrimp (16 to 20 count), shelled and deveined

1 tablespoon garlic, finely chopped

2 pounds fettuccine, cooked al dente, drained, tossed with butter

1 cup Parmesan cheese, grated

8 ounces mozzarella cheese, shredded

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In a skillet, saute' the sausage, peppers, onion, green onions and mushrooms until the pink is gone from the sausage and the vegetables are crisp-tender. Set aside.

In the same skillet, melt the butter, heat the olive oil, and add the shrimp and garlic. Saute' until the shrimp are just cooked through.

In a large bowl, place the fettuccine, Parmesan, mozzarella, sausage and vegetable mixture and shrimp (including the butter and olive oil). Toss until well combined.

Per Serving (excluding unknown items): 278 Calories; 22g Fat (69.8% calories from fat); 15g Protein; 6g Carbohydrate; 1g Dietary Fiber; 55mg Cholesterol; 447mg Sodium. Exchanges: 2 Lean Meat; 1 Vegetable; 3 Fat.

Seafood

Dar Carrina Mutritional Analysis

Calories (kcal):	278	Vitamin B6 (mg):	.1mg
% Calories from Fat:	69.8%	Vitamin B12 (mcg):	.5mcg
% Calories from Carbohydrates:	8.9%	Thiamin B1 (mg):	trace
% Calories from Protein:	21.3%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	22g	Folacin (mcg):	21mcg

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Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	11g 8g 1g 55mg	Niacin (mg): Caffeine (mg): Alcohol (kcal): ½ Pofuso:	2mg 0mg 0 0 0%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg):	6g 1g 15g 447mg	Food Exchanges Grain (Starch): Lean Meat: Vegetable:	0 2 1
Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	252mg 414mg 1mg 2mg 21mg 720IU 180 1/2RE	Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 0 3 0

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving				
Calories 278	Calories from Fat: 194			
	% Daily Values*			
Total Fat 22g	34%			
Saturated Fat 11g	57%			
Cholesterol 55mg	18%			
Sodium 447mg	19%			
Total Carbohydrates 6g	2%			
Dietary Fiber 1g	5%			
Protein 15g				
Vitamin A	14%			
Vitamin C	35%			
Calcium	41%			
Iron	5%			

^{*} Percent Daily Values are based on a 2000 calorie diet.