

Shrimp with Angel Hair Pasta

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 6

2 tablespoons margarine
2 tablespoons vegetable oil
12 ounces medium shrimp,
uncooked, shelled &
deveined
1 to 2 large cloves garlic,
crushed
8 ounces angel hair pasta
3/4 cup heavy cream
1/2 cup white wine
1 cup fresh or frozen peas
1/4 cup parsley, chopped
1/3 cup Parmesan cheese,
grated
1/2 teaspoon dried basil
leaves
1/4 teaspoon crushed red
hot peppers
salt (to taste)
pepper (to taste)

Bring two quarts of water to a boil over high heat.

In the meantime, in a twelve-inch skillet over medium-high heat, melt the margarine. Add the oil. When hot, add the shrimp and garlic. Cook, stirring frequently, until the shrimp just turn pink (about 4 to 5 minutes). With a slotted spoon, remove the shrimp to a bowl. Keep warm.

Add the pasta to the boiling water. Cook for 3 to 4 minutes or until tender, stirring frequently.

While the pasta is cooking, add the cream, wine, peas, parsley, Parmesan cheese, basil and red pepper to the skillet. Bring to a boil. Reduce the heat to low. Simmer for 5 minutes, stirring occasionally.

Drain the cooked pasta. Add to the cream mixture in the skillet along with the shrimp. Stir gently until well mixed and heated through. Season and serve immediately. Sprinkle with additional Parmesan cheese.

Per Serving (excluding unknown items): 412 Calories; 22g Fat (50.5% calories from fat); 19g Protein; 30g Carbohydrate; 1g Dietary Fiber; 130mg Cholesterol; 227mg Sodium. Exchanges: Grain(Starch); 2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 4