



DAVID'S RECIPE



SPICY SHRIMP PASTA

To find more of David's recipes, go to Fox8.com/New-Day-Recipes

Recipe Ingredients

- 1-1/2 lb shrimp, peeled and deveined
- *1 or 2 tbs creole seasoning
- 4 tbs olive oil
- 2 or 3 tbs unsalted butter
- 2 tbs shallots, minced
- 6 cloves garlic, minced (about 2 tbs)
- ½ c. dry white wine (white vermouth works)
- ¼ c. parsley, chopped
- 1 lb spaghetti

*Creole Seasoning Ingredients

- 3 tbs. paprika
- 2 tbs. garlic powder
- 2 tbs. salt
- 1 tbs. fresh ground black pepper
- 1 tbs. cayenne pepper
- 1 tbs. onion powder
- 1 tbs. dried thyme
- 1 tbs. dried oregano

Directions

1. Prepare spaghetti according to package instructions. Save 1 cup of cooking water.
2. Drain pasta and set aside. To keep it from sticking together, add a drizzle of olive oil and toss pasta.
3. Heat a large sauté pan over medium high heat. Once it's hot, add 2 tbs olive oil and butter.
4. When butter starts to bubble, add minced shallots and garlic.
5. After about a minute, the garlic will start to smell really good. When that happens, toss the shrimp with the creole seasoning and add to sauté pan. Cook the shrimp about a minute on each side, making sure they get covered with the buttery garlic sauce.
6. Let shrimp cook another minute.
7. Remove shrimp from pan and add white wine to pan, scraping up all the bits sticking to the pan. Let simmer for a minute.
8. Return pasta to pan along with a tablespoon of olive oil and a couple tablespoons of saved pasta water. Gently fold ingredients together.
9. Add shrimp and cooking juices to pan. Gently fold with and serve.
10. Enjoy!

Notes: For shrimp, I used the 12-15 per pound size. Store left over seasoning in airtight container.