

Fiery Shrimp Pasta

By: Jennifer Menchu

Ingredients:

- 1 1/2 lbs of Shrimp
- 1 lb of Fettuccine Pasta (or whatever pasta you have on hand)
- 1 Can of Tomato Paste (6oz)
- 1 cup of heavy cream
- 2 tbsp Olive Oil
- 2 Cloves of Garlic (mince them)
- Red pepper Flakes
- Black Pepper
- Salt
- Garlic Powder
- 1 stick of butter (unsalted)
- Parmesan Cheese (4-8oz)

Recipe Steps:

- 1.) Cook your pasta according to the instructions on the box
- 2.) Save a cup of pasta water for later
- 3.) Season your shrimp in a pan with olive oil and a little bit of butter for about 1-2 minutes
- 4.) 1 tsp of red pepper flakes
- 5.) 1 tsp or garlic powder
- 6.) 1 tbsp of black pepper
- 7.) Remove your shrimp from the pan after it is fully cooked and in the same pan add in half of the stick of butter and little bit more olive oil and add in your garlic and saute for around 2-3 minutes
- 8.) Do not burn the garlic or it will make the sauce bitter.
- 9.) Then add in your tomato paste, cook that down and then add in the heavy cream and the pasta water.

- 10.) Once it cooks down into a sauce add in the rest of your butter, your cheese, and salt, black pepper, garlic powder, red pepper all to your taste.
- 11.) Then add in your cheese once your seasonings are mixed in.
- 12.) Cheese amount is up to your preference
- 13.) Once that is fully mixed add in your pasta and mix it well with the sauce and then add in your shrimp and enjoy.