

SHRIMP LINGUINE



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(a different spin) Het dit gemaak, maar soos dit nou gaan, was dit verorber voor ons foto kon neem, ek weet net dit was heerlik!

1 lb. of cooked large shrimp, thawed and tails removed

2 tablespoons butter

3 cloves of garlic, minced

1 (14.5 oz.) can of diced tomatoes (I bought the tomatoes with basil, garlic & oregano)

pinch of crushed red pepper

salt and pepper

2 teaspoons light brown sugar

1 cup of half and half (plus a splash more) 1/2 cream and 1/2 cup milk

3 tablespoons fresh parsley or 1 t. dried parsley

1/4 cup (heaping) of freshly grated Parmesan cheese (plus extra cheese for topping)

8 oz. cooked linguine

Heat the butter in a large skillet over medium heat.

Add garlic and saute for 2 – 3 minutes until fragrant, add minced garlic. (I may have added more than called for).

Next, add the canned tomatoes.

I broke up the tomatoes in a mini food processor before adding them, I'm not a fan of big chunks of tomato. You can omit this

step or if you're not a fan you can keep this step. I thought it looked like a better-finished product also if you're going on eye appeal.

Add the crushed red pepper, a pinch or two of salt and the brown sugar. Cook for about 5 minutes.

Next, add the half and half and don't forget that extra splash
□ Add the parsley also. Bring to a slow boil and then immediately turn heat down to medium-low. Cook for 5 – 10 minutes, stirring occasionally until mixture reduces by a third.

While this is reducing, cook your linguine according to package directions.

Lastly, add the shrimp, parmesan cheese and a little freshly ground black pepper. Cover and simmer for about 3 minutes until shrimp are heated through and the cheese is melted.

Add the linguine and simmer another 3 – 4 minutes.

Serve immediately and top with some more parmesan cheese and fresh cracked pepper. Enjoy!!

Recipe posted by Alta Gunter Van Dyk