

Chile Garlic Roasted Shrimp with Fettuccine

J.M. Hirsch - The Associated press
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Servings: 4

Start to Finish Time: 25 minutes

Sambal oelek (also called chile paste or fresh chile paste) can be purchased on the international aisle of most grocers.

2 tablespoons olive oil

1 teaspoon Kosher salt

1/2 teaspoon ground black pepper

1 tablespoon sambal oelek or chile garlic sauce

1 pound large raw shrimp, shells and veins removed

1 package (12 oz) fresh fettuccine

1/2 cup Parmesan cheese, grated

3 scallions, chopped

Preheat the oven to 450 degrees.

Bring a large saucepan of salted water to a boil.

In a large bowl, mix together the oil, salt, pepper and the sambal oelek or chile garlic sauce. Add the shrimp and toss well.

Transfer the shrimp, as well as any sauce in the bowl, to a rimmed baking sheet.

Roast for 5 to 7 minutes or until the shrimp are pink and firm.

While the shrimp roast, add the pasta to the water and cook according to package directions. Reserve 1/4 cup of the cooking water, then drain.

In a large bowl, combine the pasta and shrimp. Use a silicone spatula to scrape any liquid from the baking sheet into the bowl. Toss well.

Sprinkle the cheese and scallions over the pasta and shrimp, as well as a bit of the reserved pasta-cooking water. Toss until the cheese is melted.

Per Serving (excluding unknown items): 110 Calories; 10g Fat (79.3% calories from fat); 4g Protein; 1g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 658mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1 1/2 Fat.