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# Spicy Louisiana-Style Shrimp Pasta

*Publix Aprons*

Servings: 2

Start to Finish Time: 25 minutes

**2 tablespoons unsalted butter**  
**4 ounces sliced white mushrooms**  
**1 tablespoon garlic spice paste**  
**2 teaspoons cajun (or blackening) seasoning**  
**4 ounces sliced fresh bell peppers and onions**  
**1 lemon (for juice)**  
**1/2 cup dry white wine (or chicken broth)**  
**2 tablespoons Worcestershire sauce**  
**2 tablespoons hot pepper sauce**  
**8 ounces peeled deveined shrimp, tails off**  
**1 package (10 ounce) frozen vegetable based pasta**  
**2 tablespoons grated Parmesan cheese**

In a large nonstick saute' pan on medium-high, melt the butter for 1 to 2 minutes. Add the mushrooms, garlic paste and seasoning to the pan. Cook and stir for 3 to 4 minutes or until the mushrooms become tender. Add the peppers and onions to the pan. Cook for 2 to 3 minutes, stirring occasionally, or until the vegetables begin to soften. Juice the lemon (two tablespoons).

Pour the wine, lemon juice, Worcestershire sauce and pepper sauce into the pan with the vegetables. Cook for 4 to 5 minutes, stirring occasionally, or until the sauce has thickened. Stir in the shrimp. Cook for 1 to 2 minutes more or until the shrimp are pink and opaque.

Meanwhile, cook the pasta following package microwave instructions. Place the pasta on serving plates. Top with the shrimp mixture and sprinkle evenly with cheese.

Serve.

## **Pasta**

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*Per Serving (excluding unknown items): 138 Calories; 13g Fat (83.8% calories from fat); 3g Protein; 3g Carbohydrate; trace Dietary Fiber; 35mg Cholesterol; 612mg Sodium. Exchanges: 1/2 Lean Meat; 2 1/2 Fat; 0 Other Carbohydrates.*