
Angel Hair Pasta with Shrimp and Basil

Anne Bixler

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1 box (8 ounce) angel hair pasta
1/4 cup olive oil, divided
1 teaspoon garlic, chopped
1 pound large shrimp, peeled and deveined
2 cans (28 ounce ea) Italian style diced tomatoes, drained
1/2 cup dry white wine
3 tablespoons fresh basil, chopped
1/4 cup parsley, chopped
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3 tablespoons Parmesan cheese, freshly grated

In a pot of water with one tablespoon of olive oil, boil the pasta until al dente. Place the pasta in a colander. Rinse quickly with cold water.

Heat the remaining oil in a large skillet on medium heat. Saute' the garlic until tender, stirring constantly. Add the shrimp. Cook for 3 to 5 minutes. Remove the shrimp and set aside.

Stir in the tomatoes, wine, parsley and basil in the skillet. Cook until the liquid is reduced by half, approximately 8 to 12 minutes. Add the shrimp. Cook for 2 to 3 minutes.

Serve over the pasta. Garnish with fresh basil and Parmesan cheese.

Pasta

Per Serving (excluding unknown items): 1508 Calories; 68g Fat (43.6% calories from fat); 113g Protein; 86g Carbohydrate; 3g Dietary Fiber; 702mg Cholesterol; 974mg Sodium. Exchanges: 5 1/2 Grain(Starch); 14 Lean Meat; 1/2 Vegetable; 11 1/2 Fat.