
Pasta with Prawns in Sun-Dried Tomato Sauce

Windsor family Cookbook

Windsor Vineyards, Windsor CA

Servings: 4

1/3 cup sun-dried tomatoes packed in oil
1 to 2 cloves garlic, minced
1 pound prawns, shelled and deveined
1/4 cup green onions, thinly sliced
1 1/2 tablespoons fresh basil leaves, chopped
1/4 teaspoon ground white pepper
1 cup chicken broth
1/2 cup Cream Sherry
1 cup whipping cream
10 ounces angel hair pasta
grated Parmesan cheese (optional) (for garnish)
basil sprigs (for garnish)

Cut the prawns in half down the spine for smaller bite-size pieces. Drain the sun-dried tomatoes and cut them into slivers, reserving two tablespoons of the oil.

Heat the sun-dried tomato oil in a large skillet over medium-high heat. When hot, add the garlic and prawns. Cook, stirring often, until the prawns are just barely opaque (about 4 to 5 minutes). Lift out and set aside, covered.

Add the green onions, basil, slivered sun-dried tomatoes, pepper, broth, sherry and cream to the skillet. Boil over high heat, stirring occasionally, until reduced to about 1-1/2 cups (about 10 minutes). Return the prawns to the pan and heat through.

Meanwhile, cook the pasta al dente and drain. Serve with sauce and garnish with a basil sprig and/or freshly grated parmesan cheese, as desired.

Pasta

Per Serving (excluding unknown items): 481 Calories; 23g Fat (44.0% calories from fat); 12g Protein; 56g Carbohydrate; 2g Dietary Fiber; 82mg Cholesterol; 219mg Sodium. Exchanges: 3 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 4 1/2 Fat.