Idiot's Kitchen Recipe – Quick & Easy Shrimp Pasta

Recipe from www.idiotskitchen.com

Ingredients:

1 cup chopped onion (about 1 medium onion)
8 ounces shiitake mushrooms, stems removed and sliced
2 Tablespoons olive oil
¾ cup dry white wine
Pinch red pepper flakes
1 (14 oz) can diced tomatoes (fire roasted preferred)
1- 1 ½ pounds shrimp, peeled and deveined
¾ pound linguine or other long pasta
¼ cup heavy cream
Blue cheese, crumbled
Fresh Parsley or Fresh Basil
Salt & Pepper

Bring a large pot of water to a boil. You can prep the other ingredients and make the sauce while the pasta cooks. When the water is boiling, add salt and ¾ pound long pasta such as linguine, spaghetti, or fettuccine and cook until al dente.

Add 2 Tablespoons of olive oil to a large pan over medium high heat. Add 1 cup chopped onions and 8 ounces of sliced shiitake mushrooms (stems removed) and cook 3-5 minutes until tender but not browned. Pour in ¾ cup dry white wine and cook a few minutes until reduced by half. Add a pinch of red pepper flakes and 1 (14 ounce) can of diced tomatoes and their juice. Bring the sauce to a boil, then turn the heat down to low, cover the pan with a lid, and simmer until the pasta is almost ready.

When the pasta is almost al dente (tender but still with a bit of firmness in the middle), add 1 – 1 ½ pounds of peeled and deveined shrimp to the sauce. Turn the heat back up to medium high to quickly cook the shrimp – they should take only about 3 minutes to cook. When the shrimp have turned pink and their edges have just begun to curl, add ¼ cup heavy cream to the pan. Let the cream cook into the sauce for about 1 minute then turn the heat off or down to the lowest setting. Season with salt & pepper to taste.

Add the cooked pasta directly to the pan of sauce and stir to coat the pasta. Serve the pasta topped with the shrimp, mushrooms and sauce. Top with crumbled blue cheese and fresh basil or parsley.