

Penna Pasta and Shrimp with Dill Vermouth Sauce (20 min.)

Penne is a good choice for thick sauces because its shape catches the sauce.

Ingredients:

- 4 tablespoons butter
- 1 clove garlic finely chopped
- 2 tablespoons finely chopped shallots
- 1 red bell pepper, diced
- Juice and zest from 1 lemon
- 1/2 cup dry vermouth
- 1 lb. medium size shrimp (26-30), peeled and cleaned
- 1 cup heavy cream
- 1/4 cup fresh dill, chopped
- 1/4 cup chopped chives
- 1 cup frozen peas, thawed
- 1 lb. Penne pasta, cooked al dente and drained
- Sea salt and freshly ground pepper



Directions:

1. In the 5-quart Hotpan, melt the butter over medium heat.
2. Add the garlic, shallot, and red bell peppers and saute for 2-3 minutes to release the flavors.
3. Pour in the lemon juice and vermouth and simmer until reduced by half, about 3 minutes.
4. Stir in the lemon zest, shrimp, and cream. Bring to a simmer and cook until the shrimp are cooked through, about 4 minutes.
5. Add the dill, chives, peas and cooked pasta. Gently toss until the pasta is warm and evenly coated in the cream sauce.
6. Season to taste with sea salt and freshly ground pepper.

Serve immediately or keep warm until ready to serve by covering with the lid and placing the Hotpan into the serving shell.

Notes:

How to Cook Pasta Al Dente

For 1 pound of pasta, use a pot that's at least 8 quarts. When the water has boiled, salt it generously.

1. Add the pasta; stir it right away so it doesn't stick.
2. When the pasta begins to soften, try tasting it. If you bite into a piece and see a thin, starchy line inside, keep boiling.
3. Drain the pasta in a colander. To prevent sticking, toss it with a tablespoon of oil. Don't rinse. The starch that remains on the pasta will help the sauce adhere.

Save a cup of the boiling liquid before you drain the pasta - it comes in handy if the pasta needs moistening once you start tossing it with sauce.

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