



Creamy Tuscan Shrimp Pasta

From the Sensenig's Cookbook

Ingredients:

- 6 oz. uncooked thin spaghetti
- 1/4 cup chopped sun-dried tomatoes in oil, plus 3 Tbsp. oil from jar, divided
- 1 cup sliced fennel (from 1 small bulb), plus 2 tsp. fronds for garnish
- 1 Tbsp. minced garlic (from 2 garlic cloves)
- 1/4 tsp. crushed red pepper
- 1/2 cup dry white wine (such as Pinot Grigio)
- 1/2 cup chicken stock
- 12 oz. large peeled and deveined raw shrimp, patted dry (tails removed)
- 1 tsp. kosher salt, plus more for pasta water
- 1/2 tsp. black pepper
- 1/3 cup heavy whipping cream
- 1 tsp. grated lemon zest, plus 2 Tbsp. juice (from 1 lemon), divided
- 2 Tbsp. chopped fresh basil, plus small basil leaves for garnish
- 5 Tbsp. grated Parmesan cheese, divided

Instructions:

Step 1

Bring a large pot of salted water to a boil over high. Add pasta; cook until 1 minute short of al dente, about 5 minutes. Drain in a colander over a bowl, reserving 1 cup of the pasta water.

Step 2

Meanwhile, heat sun-dried tomato oil in a large skillet over medium-high. Add fennel; cook, stirring occasionally, until lightly browned, 3 to 4 minutes. Add garlic and crushed red pepper; cook, stirring constantly, until fragrant, about 1 minute. Add wine, stock, shrimp, salt, black pepper, and sun-dried tomatoes; cook, stirring often, until shrimp are pink on both sides, about 4 minutes. Reduce heat to medium-low; add cream and lemon juice. Cook, stirring often, until slightly thickened, about 2 minutes.

Step 3

Add pasta, 1/4 cup reserved pasta water, basil, and 1/4 cup Parmesan cheese; cook, stirring and tossing with tongs constantly, until pasta is coated, adding up to 1/3 cup more pasta water, as needed. Divide pasta mixture between 2 shallow bowls; top each with 1/2 tablespoon remaining Parmesan. Garnish with fennel fronds, basil leaves, and lemon zest just before serving.

Notes: Recipe is portioned for two, you can easily scale for more servings	
Source: Southern Living	