

Shrimp and Sausage Pasta

Written by

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Delicious dish for pasta and seafood lovers!

Submitted by: John K.

Ingredients:

- 2 TBS butter
- 2 TBS olive oil
- 1 medium onion, finely chopped
- 1/2 bell pepper, finely chopped
- 3 ribs celery, finely chopped
- 2/3 pound smoked pork sausage, sliced in 1/2 rings
- 1 TBS roasted garlic
- 1 can artichokes, drained, rinsed, tough outer leaves removed, coarsely chopped
- 1 large jar slice mushrooms, drained
- 1/2 stick butter
- 1 TBS olive oil
- 1 pound medium shrimp, peeled and de-veined
- 1/2 tsp lemon-pepper seasoning
- 1/4 cup white wine at room temperature
- 1 bag spiraled pasta like spiroлина
- 1/3 cup grated Parmesan cheese
- 1 cup Alfredo sauce

Directions:

1. In a large skillet, sauté onion, bell pepper, and celery in butter and oil until onion is wilted, about 7 minutes
2. Add sausage and continue cooking for 10 minutes until sausage browns
3. Add garlic, artichokes and mushrooms cook another 3 minutes

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4. In separate skillet sauté shrimp in butter and olive oil, season with lemon-pepper
5. When shrimp turn pink, add white wine
6. Prepare pasta according to package directions until al dente', remove and drain, do not rinse
7. In large bowl, combine pasta, sausage, and shrimp with juices plus Parmesan cheese, thoroughly combine
8. Empty all ingredients into a greased casserole dish and pour prepared Alfredo sauce over mixture
9. Cover with foil and bake for 20 minutes at 325°; remove cover and cook additional 15 minutes

Serves 6