



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

JAN 2015  
Recipe 67

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## Creamy Shrimp Fettuccine with Spinach & Cherry Tomatoes

### PREPARATION

- 1 - Cook fettuccini noodles in salted water and drain.
- 2 - Lightly season shrimp with salt, pepper and paprika. Preheat a large skillet to medium-high and add olive oil. Once oil is hot, add shrimp in a single layer and cook 1-2 minutes per side. (Shrimp should be golden/pink on the outside and opaque white on the inside.) Transfer shrimp to a separate bowl.
- 3 - In the same pan, over medium-high heat, add butter and onion and sauté onion until golden. Stir in garlic and sauté another minute. Stir in white wine and reduce to 25% while scraping the bottom of the pan to deglaze it.
- 4 - Stir in cream and simmer for 2 minutes. Next, add the parmesan and stir until creamy and smooth. Add about 1/4 teaspoon paprika and season with salt and pepper to taste.
- 5 - Turn off heat and add the cooked shrimp and drained fettuccine. Garnish with cherry tomatoes, spinach, extra parmesan or freshly cracked pepper if desired.



(photo by Marc-Henri)

### INGREDIENTS

- 3/4 lb fettuccine pasta
- 1 lb shrimp, peeled and deveined
- 1 tablespoon GC Farms' extra virgin olive oil
- 1 small onion, finely chopped
- 2 tablespoons butter
- 1 garlic clove
- 1/3 cup white wine
- 2 cups heavy whipping cream
- 1/3 cup parmesan cheese
- salt and pepper to taste
- sprinkle of paprika
- 1/2 cup cherry tomatoes, halved
- 1 cup loose spinach leaves

### COOK'S NOTE:

There's something about perfectly prepared pasta consumed by a rich creamy sauce and studded with large, tender shrimp that brings comfort to cool January evenings. For best results, take caution not to overcook the shrimp -- it should be translucent but never rubbery.

Bon Apetit!  
-George