



## **Louisiana Seafood Pasta with Tomato Cream Sauce** **Serves 4**

1 lb Louisiana Crawfish tail meat  
1 lb fresh shrimp  
2 lb penne pasta  
2 tablespoons olive oil  
1/2 cup chopped yellow onions  
2 teaspoons minced garlic  
2 1/2 cups chopped, seeded tomatoes  
1/2 cup fresh basil, chopped  
1/2 cup shellfish stock  
1 tablespoon tomato paste  
1 cup heavy cream  
grated Parmesans cheese  
salt and pepper to taste

In a large pot, boil pasta in salted water until pasta is cooked. Drain pasta and cool under cold running water, set aside.

Heat the oil in a large skillet over medium-high heat. Add the crawfish, shrimp, onions, and cook, about 3 minutes. Add the garlic and cook for 30 seconds. Add the tomatoes, basil, and cook until the tomatoes give up their liquid, about 5 minutes, stirring from time to time. Add the shellfish broth, tomato paste, and heavy cream. Bring to a boil and cook until reduced by 50 percent in volume. Season sauce with salt and pepper. Add cooked pasta and gently toss in the cream sauce. When pasta is heated though, serve in large pastas bowls and top with Parmesans cheese.