

# CRAWFISH AND ANDOUILLE PASTA



Chef Jeremy Langlois

## INGREDIENTS

- 4 tablespoons olive oil
- 2 tablespoons sliced garlic
- 4 tablespoons minced shallots
- 1 teaspoons chile flakes
- 2 teaspoons fresh chopped sage
- 1/4 cup chopped Andouille sausage
- 1/2 cup Louisiana crawfish tails
- 1/4 cup chicken stock
- 1/2 cup tomato puree
- 1/4 cup heavy cream
- 5 cups pasta of your choice, cooked al dente
- 1 tablespoon butter
- salt and black pepper to taste

## METHOD

Heat olive oil in a sauté skillet set over medium-high heat. Add garlic, shallots, chile flakes, sage, Andouille and crawfish. Sauté for 1 minute.

Add chicken stock and cook until bubbling.

Add tomato purée and cream. Bring to a boil. Reduce heat to medium-low and reduce until sauce thickens enough to coat the back of a spoon.

Add pasta and butter; toss until butter is incorporated. Season to taste with salt and pepper, and serve.

**Serves 4**