



Creamy Shrimp and Tasso Pasta

BY CHEF JEREMY LANGLOIS

INGREDIENTS

12 ounces bow tie pasta
1 tablespoon olive oil
½ cup unsalted butter
2 teaspoons Creole seasoning*
1 cup chopped white onion
1 cup chopped red bell pepper
1 cup chopped celery
8 ounces tasso, cut into 1½-inch julienned strips
¾ cup finely chopped green onion
1 pound large fresh shrimp, peeled and deveined
2 cups heavy whipping cream
Garnish: chopped fresh parsley

DIRECTIONS

Cook pasta according to package directions. Drain, and rinse. Place in a large bowl; add oil, tossing to coat. Set aside. In a large skillet, melt butter over medium heat. Add Creole seasoning; cook for 10 seconds. Add white onion, bell pepper, and celery; cook until softened, about 5 minutes. Add tasso and green onion; cook for 2 minutes. Add shrimp and cream. Bring to a boil; cook, stirring constantly, just until shrimp are pink and firm, about 3 minutes. Add to pasta; toss well to coat. Garnish with parsley, if desired. Serve immediately, or cover and refrigerate until ready to serve. To reheat, cook over medium-low heat until heated through.