

# ***Shrimp & Tasso Pasta***

Makes 4 Servings

## **Ingredients**

8 ounces penne pasta  
2 tablespoons butter  
1 cup small dice Louisiana Tasso (can substitute any other sausage)  
2 cups heavy cream  
2 teaspoons Cajun Seasoning  
½ cup grated Parmesan cheese  
2 teaspoons fresh basil  
1 ½ pounds shrimp, peeled and deveined



## **Procedure**

In a large pot bring 4-6 quarts of water to a boil. This is to boil the pasta. Add the pasta and quickly stir. Return the pot to a boil and cook the pasta roughly 10-12 minutes. Once the pasta is cooked remove from heat and drain the pasta but keep 1-2 cups of the pasta water aside you may use some of the water to help moisten the pasta.

To cook the sauce, start to heat a medium sauce pot over medium heat and melt the butter. Now add the shrimp and tasso and cook it for 3-4 minutes to help develop flavor. Now add heavy cream. The heavy cream will begin to sizzle. You want it to reduce a little, this will take 1-2 minutes. Once the cream has slightly thickened add the 1 teaspoon Cajun Seasoning and sprinkle in the parmesan cheese, fresh basil, and cooked pasta. You might have to add some of the reserved pasta water to help make the sauce thinner. Finally taste and adjust your seasonings and it is ready to serve.



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