

## **Diablo Shrimp and Angel Hair Pasta**

Recipe Cookbook: Cookbook Sampler

Prep Time: 10 minutes

Cooking Time: 10 minutes

### **INGREDIENTS:**

1/2 C unsalted butter  
1 TBS garlic, finely chopped  
1 tsp cayenne pepper  
1/2 C dry white wine  
4 TBS parsley, finely chopped, fresh  
1 lb jumbo shrimp, de-veined but not peeled  
1/2 tsp kosher salt  
8 oz angel hair pasta  
1/4 C extra-virgin olive oil  
1/3 C Parmesan cheese, freshly grated  
1 lemon, halved

### **DIRECTIONS:**

In a small saucepan over medium heat, combine butter, garlic & cayenne pepper. Cook till garlic is soft (about 5 minutes). Add wine, raise heat to high & cook till reduced by half. Let cool. Stir in 2 TBS of the parsley.

Place shrimp in medium bowl. Pour butter mixture over shrimp. Add salt. Toss shrimp to coat thoroughly.

Place shrimp directly over high heat & grill, turning once, till just opaque (about 3 to 4 minutes). If flare-ups occur, temporarily move shrimp away from flame, positioning them over indirect heat.

Meanwhile, bring a saucepan full of salted water to boil. Add pasta & cook till al dente. Drain & toss with the olive oil, cheese & remaining 2 TBS parsley.

Transfer shrimp to bowl & squeeze juice from lemon halves over them. Toss well & serve with the pasta.

Serves: 4