



Diablo Shrimp

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

I dont know where I had this It must have been a restaurant and I couldnt find any recipes that are close to what I remember So this is my take on it I make this for my wife and I She really loves it

Ingredients

- - 1 (12 ounce) package angel hair pasta - ? cup salted butter - ? cup olive oil - 1 jalapeno pepper
- sliced - 1 tablespoon red pepper flakes - $\frac{3}{4}$ cup dry white wine - salt and ground black pepper to taste - 24 peeled and deveined medium shrimp - 1 (4 ounce) jar capers - 2 tablespoons grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook angel hair at a boil
2. stirring occasionally
3. until cooked through yet firm to the bite
4. 4 to 5 minutes; drain. While the pasta is cooking
5. melt butter in a large skillet over medium-low heat. Stir olive oil
6. jalapeno pepper
7. and red pepper flakes into the melted butter; cook until the flavors of the peppers infuse into the butter mixture
8. about 10 minutes. Remove and discard the jalapeno slices if desired; they will make this dish really hot if you leave them in. Stir white wine into the butter mixture; cook another 5 minutes. Add shrimp and capers. Increase heat to medium; cook and stir the shrimp until they are bright pink on the outside and no longer transparent in the center
9. about 5 minutes. Add drained pasta to the shrimp mixture; toss to coat. Top with Parmesan cheese to serve.