

Shrimp and Mushroom Angel Hair Pasta

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

This dish is highlighted by shrimp and mushrooms sauteed in port wine and a creamy garlic sauce over angel hair pasta. Delicious. Enjoy with your favorite wine, tossed green salad, and garlic bread if desired.

Ingredients

- 1 pound angel hair pasta - ¼ cup butter
- divided - 1 pound large shrimp
- peeled and deveined and butterflied - 1 ½ cups sliced fresh mushrooms - 4 tablespoons chopped shallots - ½ cup port wine - 1 cup dry white wine - 1 pint heavy cream - 4 cloves garlic
- crushed - salt to taste - 2 teaspoons white sugar (Optional) - 1 teaspoon ground white pepper

Instructions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse under cold water. In a large skillet
2. melt 1 tablespoon butter over medium heat; saute mushrooms until soft. Season with salt to taste; set aside. In a large skillet
3. melt 2 tablespoons butter over medium-low heat; cook shrimp for a few minutes. Season with salt to taste; set aside. In a large skillet
4. melt 1 tablespoon butter over medium heat; saute shallots for a few minutes. Pour in port wine
5. white wine and cream; allow to cook over medium-low heat until it thickens. Stir in mushrooms
6. shrimp
7. garlic
8. salt
9. sugar and ground white pepper; toss with pasta and serve.