

Robert and Alexandra Graf
Owners/Hosts of the Inn at Danbury

Garlic and Ginger Shrimp with Angel Hair Pasta

2 Tbs. oil	1tbs fresh parsley chopped
1 Tbs. Fresh Ginger sliced	1tbs fresh basil chopped
2 Garlic cloves thinly sliced	1/4 Cup chicken stock
½ lb Med Raw Shrimp peeled & deveined	¼ stick butter
2-3 Fresh garden Roma tomatoes chopped	1 LB Angel Hair Pasta

Method:

Cook olive oil in Sauté pan over med-high heat for 15 seconds

Add Ginger & Garlic and cook 1 minute

Add Shrimp, cook 2-4 minutes

Turn shrimp and add tomatoes and ½ parsley/basil mixture cook 1 minute

Add chicken stock, turn to low heat and cook until volume is reduced by ½

Meanwhile cook pasta according to the directions.

Add ¼ stick of butter to sauce stir in until melted.

Add remainder of parsley/basil mixture to sauce and mix well with hot cooked pasta.

Place in large pasta bowl and serve hot.

ENJOY

Serves 4