

#330: Creamy Garlic Butter Shrimp, Crawfish and Conecuh Pasta



Ingredients:

8oz Linguine or Fettuccini Pasta

1 Lb. Shrimp, headed, peeled, & deveined

½ Lb. Crawfish tails

½ Lb. Conecuh Sausage, sliced

3 Tbs butter

4 Cloves garlic, minced
½ Tsp red pepper flakes (to taste)
1 Tsp smoked paprika
½ Tsp onion powder
½ Cup heavy cream
½ Cup grated parmesan cheese
¼ Cup chicken broth
1 Tbsp lemon juice
2 Tbsp fresh parsley
S & P to taste

Directions:

1. Cook pasta according to directions. Drain & set aside.
2. In a large skillet over medium heat, melt 1 tablespoon butter. Add Conecuh and sauté until golden brown. Remove sausage from the skillet.
3. Add another tablespoon to the contents of the skillet, followed by the shrimp & crawfish tails. Season with the smoked paprika, S&P, and onion powder. Simmer for 2-3 minutes until shrimp are pink. Remove contents from the skillet into a bowl and set aside.
4. Lower the heat to medium-low. Melt the remaining butter in the same skillet. Add minced garlic & red pepper flakes. Sauté for about 30 seconds until fragrant.
5. Pour in the chicken broth & lemon juice. Stir well, deglazing the pan from any remnants at the bottom. Let simmer for 1 to 2 minutes.
6. Stir in heavy cream & parmesan cheese. Stir well and let the sauce thicken to your desired consistency.
7. Add in cooked pasta, shrimp, crawfish tails, & Conecuh slices. Toss well to coat everything in the creamy sauce.
8. Garnish with parsley & serve immediately.

Pic & Recipe by Wayne Wooley.