

A Sutherland Belle

Creamy Cajun Pasta with Shrimp & Andouille

INGREDIENTS

For the Pasta

- 14 ounces fettucini pasta
- 12 ounces andouille sausage, sliced into ½ inch pieces
- 1 tablespoon olive oil
- 3 tablespoons butter, divided
- 1 ½ pounds large shrimp, shells and tails removed
- 1 large yellow onion, chopped
- 4 cloves garlic, minced
- ¼ cup chicken stock
- 2 tablespoons tomato paste
- 1 (14.5-ounce) can fire-roasted tomatoes
- 2 cups heavy whipping cream
- 1 tablespoon cooking sherry
- ½ cup parmesan cheese, grated (plus more for serving)
- ¼ cup fresh parsley, chopped

For the Seasoning

- 2 teaspoons smoked paprika
- 1 teaspoon oregano
- 1 teaspoon thyme
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon kosher salt
- ¼ teaspoon cayenne pepper
- ¼ teaspoon black pepper

INSTRUCTIONS

1. Combine all the ingredients for the Cajun seasoning in a small bowl.
2. Pat shrimp dry with a paper towel. Drizzle with olive oil and coat shrimp with half of the Cajun seasoning. Set aside.
3. Bring a large pot of salted water to boil.
4. Add 2 tablespoons of butter to a large skillet over medium-high heat. Add the andouille and brown until nicely caramelized, about 4 - 5 minutes. Remove to a plate and set aside.

5. Melt the remaining tablespoon of butter, add the shrimp, and cook for 2 minutes or so until they start to curl. Flip the shrimp over and cook another minute or two, then remove them to a plate and set aside.
6. Add pasta to boiling water and cook until al dente, a minute less than package instructions. Drain and reserve a cup of the pasta water.
7. Lower the skillet heat to medium and add the stock; reduce by half and scrape up any browned bits that you can. Add the onion and sauté until softened, about 4 minutes. Add the garlic and cook until fragrant, about 1 minute.
8. Add the remaining Cajun seasoning and tomato paste. Stir until well combined. Add the tomatoes with their juices, cream, and sherry; stir to combine and bring to a simmer. Once it is simmering, stir in the parmesan cheese.
9. Add cooked pasta, andouille, and shrimp. Stir to combine and heat through 2 - 3 minutes. Add reserved pasta water if it seems dry or you'd like more sauce. Salt and pepper to taste.
10. Serve in warm bowls and garnish with freshly cracked black pepper, grated Parmesan, and chopped parsley.