

Lindey's Angel Hair Pasta with Shrimp (smaller)

7 ounces dried angel hair pasta
2 Tbs olive oil, half used in each of two steps
1/2 pound raw shrimp (or more to taste)
1/2 teaspoons chopped fresh garlic
2 Tbs dry white wine
3/4 cups heavy cream
2 Tbs unsalted butter, room temperature
3/4 Tbs Dijon mustard
1 Tbs Cajun Seasoning (see recipe below)
1/4 cup diced, seeded Roma tomatoes
1/4 small bunch of fresh parsley, half chopped finely, half chopped coarsely and reserved for garnish
1 large fresh basil leaves, sliced into thin strips
1/2 tsp capers, drained
1/2 Tbs diced pimentos (roasted red pepper strips)
1/4 teaspoons salt, or to taste
pepper, to taste
1/2 tablespoons grated Parmesan

**Less pasta
More shrimp
More spice
Salt pepper**

Set a large pot of salted water over high heat. While it is coming to a boil, prepare the other ingredients:

Clean the shrimp, chop the garlic, dice the tomatoes, clean and chop the parsley and basil, dice the pimentos, grate the cheese. Also prepare a bowl of ice water large enough to hold the colander in which the pasta will be drained.

Once the water is boiling, add the pasta and cook according to package instructions until the angel hair is not quite al dente (about 4 to 6 minutes). Immediately drain the pasta in a large colander, then return it to the stock pot-off the heat-and toss it with 1 tablespoons of the olive oil. Set the pasta aside, covered, where it will keep warm.

Add the remaining 1 tablespoons olive oil to a very large heavy- bottom skillet or casserole pan (large enough to accommodate all the pasta as well as the shrimp sauce), and set it over medium heat. When the oil just begins smoking, add the shrimp and garlic, stirring for 1 minute to quickly sear the shrimp. Deglaze the pan with the white wine, and continue stirring for another minute, scraping the bottom of the pan and turning the shrimp.

Add the cream, butter, mustard, Cajun Seasoning, diced tomatoes, the finely chopped parsley, basil leaves, capers, pimentos, salt and pepper. Stir well for 1 minute to combine and heat through.

Add the angel hair pasta, tossing it to coat, and evenly heat. Taste, correcting the seasonings if needed.

Garnish each dish with the grated cheese and the roughly chopped parsley.

CAJUN SEASONING Makes 1/2 cup

1/4 cup Hungarian paprika
1 tablespoon dried cayenne pepper
1/4 teaspoon ground cumin
1 1/4 teaspoons ground bay leaves (about 20 bay leaves, ground)
1 tablespoon dried thyme
1 tablespoon dried oregano
1 tablespoon garlic powder
1 1/4 teaspoon onion powder