

Champagne Shrimp and Pasta

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Ingredients:

8 oz of angel hair pasta.
1 lb of shrimp, peeled and deveined.
2 cups of Champagne.
1 cup of fresh mushrooms, sliced.
1 cup of heavy cream.
3 tablespoons of fresh parsley, chopped.
2 tablespoons of minced shallots.
1 tablespoon of extra virgin olive oil.
¼ teaspoon of salt.
Freshly grated Parmesan cheese.
Salt and pepper, to taste.

Preparation:

Cook the pasta as directed on its packaging; then drain afterwards.

While the pasta is cooking, heat the extra virgin oil over medium-high heat in a large frying pan.

Cook the mushrooms in the olive oil until tender; then remove and set aside.

Combine the shrimp, Champagne and salt in the pan, then cook over high heat. When the liquid starts to boil, remove the shrimp, then add the shallots. Boil for 8 minutes (until reduced to about half a cup).

Stir in ¾ cup of cream and boil for 2 minutes.

Add the shrimp and the mushrooms to sauce, heating through.

Add salt and pepper.

Toss the hot, cooked pasta with the remaining ¼ cup of cream and the freshly chopped parsley.

Spoon the shrimp with sauce over pasta, and top with Parmesan cheese.