

CopyCat Bahama Breeze Calypso Shrimp Pasta

Ingredients

12 ounces Shrimp medium size, peeled, deveined and tails removed
1/2 teaspoon Salt and freshly ground Black Pepper to taste
4 ounces Butter
1/2 cup Green Onions sliced thin
1 cup Calypso Broth Recipe below
1/2 cup Heavy Cream
3 cups cooked Linguine or Spaghetti
4 tablespoons Tomatoes diced 1/4-inch, to garnish

Directions

Season shrimp with salt and pepper.

Prepare pasta according to package directions. Drain. Set aside.

Place butter in a large skillet. Place over medium heat.

When butter is melted and hot, add shrimp and scallions. Cook until they begin to turn opaque.

Add prepared calypso broth and cream. Bring to a boil and reduce until the sauce starts to thicken slightly.

Add pasta. Cook for an additional 2 minutes to heat the pasta.

Garnish with diced tomatoes.