

CopyCat Bennigan's Ale House Shrimp And Pasta

Ingredients

12 ounces penne pasta
1 tablespoon stick butter or margarine
1 package (12 ounce size) mushrooms, thickly sliced
1 medium red onion, chopped
2 tablespoons minced garlic
1/2 cup Irish brown ale
1 package white sauce mix, whisked with
1 1/2 cup milk
1 pint cherry tomatoes, halved
1 1/2 pound raw medium shrimp, peeled and deveined

GARNISH

chopped scallions
freshly grated Parmesan cheese

Directions

Cook pasta as directed on package

Melt butter in a large skillet over medium heat. Add mushrooms and onions and cook, stirring occasionally, 8 minutes or until lightly browned and soft.

Add garlic; cook, stirring, 1 minute until fragrant. Add ale, white sauce mixture and tomatoes.

Bring to a boil and stir constantly until sauce thickens. Add shrimp; reduce heat to medium low and simmer 2 to 3 minutes until cooked through.

Drain pasta and place in a large serving bowl. Add shrimp and sauce; toss to mix and coat. When serving, sprinkle with the scallions and cheese.