

# 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.