

# CopyCat O'Charley's Cajun Shrimp Pasta

## Ingredients

1 pound Angel Hair Pasta

Cajun Shrimp Sauce:

1/4 cup Butter 1/2 stick

1/2 cup coarsely chopped Red Pepper

1/2 cup coarsely chopped Green Pepper

1/2 cup coarsely chopped Sweet Purple Onion

1 pound frozen Shrimp small 61-70 per package size

1 tablespoon Flour

2 1/2 cups Half and Half

Garlic Powder to taste

Freshly ground Black Pepper to taste

Seasoning Salt to taste

Creole Seasoning store bought or homemade, to taste

## Directions

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

Add butter to a large frying pan. Place over medium heat. Heat until butter is melted and hot – but not browned.

Add peppers and onion. Fry until almost tender – They should still have a bit of crunch and “bite” to them.

Add frozen shrimp. Cook for about 5 minutes.

Add flour to sauce mixture. Stir to combine.

Add half and half.

Taste. Season to taste with the pepper, garlic, seasoned salt

and creole seasoning.

Lower heat a bit and allow sauce to simmer gently for about five more minutes, until thickened.

Place a bit of angel hair pasta on each serving plate.

Spoon sauce, with a good amount of shrimp and peppers, over each plate. Serve hot.