

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.