

CopyCat Romano's Macaroni Grill Pasta Gamberetie E Pinoli

Ingredients

2 tablespoons unsalted butter
4 tablespoons chilled unsalted butter
2 teaspoons garlic, minced
12 medium shrimp, peeled and de-veined
1/4 cup dry white wine
1/2 cup heavy cream
1/3 cup fresh-squeezed lemon juice
salt and white pepper, to taste
2 tablespoons plain dry bread crumbs
5 1/2 cups fresh spinach, washed
1 package (6 ounce size) angel-hair pasta
1 tablespoon toasted pine nuts*

Directions

In a large non-reactive skillet, melt 2 tablespoons butter over medium-high heat. Add the garlic and saute for about 30 seconds. Add the shrimp and saute about 30 seconds or until the shrimp is just half cooked.

Add the wine and, using a wooden spoon, stir to loosen any brown bits on the bottom of the pan. Let cook 2 minutes, stirring, to finish cooking the shrimp and reduce the liquid. Remove the shrimp to a warm plate and cover with foil.

Add the heavy cream to the pan and let cook 3 minutes to reduce. Stir in the lemon juice. Remove the pan from the heat and add the remaining chilled butter, 1 tablespoon at a time, stirring in the next piece after the one before it has just melted. Season with the salt and pepper and stir in the bread

crumbs.

Return the pan to the heat, add the spinach and cook, stirring, 1-1/2 minutes or just until the spinach has wilted. Add the shrimp and stir to coat and heat through.

To serve, divide the angel-hair pasta between two warmed serving dishes or bowls. Arrange the shrimp on top, spoon the remaining contents of the pan equally over the tops and sprinkle with the pine nuts.

* To toast the pine nuts: Spread nuts in a single layer on a baking pan and bake in a preheated 350 degrees F oven 6-8 minutes or until slightly browned. Shake the pan once or twice to toast the nuts evenly.