

Shrimp & Sausage Pastalaya

Ingredients

Water

1 Teaspoon sea salt

12 ounces dry fettuccine

1 pound small Gulf shrimp

1 1/2 Tablespoon of butter

Cajun seasoning

3/4 pound smoked pork sausage cut into slices

1 medium onion chopped

1 medium green bell pepper chopped

1 rib of celery with leaves finely chopped

3 cloves garlic minced

1/2 Teaspoon of dried oregano

1 Teaspoon of paprika powder

1/2 Teaspoon of garlic powder

1/2 Teaspoon of white pepper

1/2 Teaspoon of dried thyme

1/2 Teaspoon of cayenne pepper powder

3 Roma tomatoes diced

3/4 cup of chicken stock

1/2 cup of heavy whipping cream

1 Teaspoon minced parsley

1 Tablespoon of finely chopped green onion

Instructions

Fill a stock pot up 3/4 of the way with water and bring to a boil. Add in the salt and stir in. Add the dry fettuccine into the boiling water and cook until Al Dente, about 7 minutes. Drain water from pasta while reserving 1/4 cup of pasta water.

In a skillet add in butter and bring to a medium heat and add shrimp into skillet. Season the shrimp to your own taste with Cajun seasoning. Sauté shrimp for 2 minutes and remove from the skillet and set to the side for now. Add in sausage and brown for a few minutes, now add in the onions, bell pepper and celery and celery tops. Let this sweat down until vegetables begin to soften and onions become translucent. Now add in garlic and let cook a additional minute. Add in the oregano, paprika, garlic powder, white pepper, dried thyme and cayenne pepper. Stir in well and cook an additional minute. Now stir in Roma tomatoes and let stew for 3 to 5 minutes until tomatoes begin to soften and wilt.

Add in chicken stock and stir in well while bringing back to a simmer. Now add in heavy whipping cream and stir in while bring back to a low simmer. Let simmer for 5 minutes to allow the sauce to reduce some. Once the sauce has reduced about 1/3rd add in parsley and green onions and go 1 more minute. Taste the sauce to see if any salt is needed. I didn't have to add any. The chicken stock and butter had just the right amount.

Add the 1/4 cup pasta water into the drained pasta, and mix well. (This water is rich in starch from the pasta, and will help the sauce to cling to the pasta better) Place the pot with the pasta back on a low burner on the stove and pour the sauce over the pasta and mix it in very well. Allow this to continue to simmer for another 4 minutes while stirring. The sauce will thicken up and begin to adhere to the pasta. Remove from heat and serve. We had French bread on the side which pairs up nicely with this dish. Enjoy!