



THAI CHILI LINGUINE WITH SHRIMP AND ALFREDO

Ingredients:

- 1 lb. thai chili linguine, cooked al dente 8-10 minutes
- 1 stick butter
- 2 cups heavy cream
- 2 cups fresh romano cheese, grated
- 24 shrimp, peeled and deveined

Directions:

1. Melt butter in saucepan and stir in cream. Gently simmer and stir until thickened (5-7 minutes).
2. Boil shrimp 3-4 minutes.
3. Toss shrimp with pasta and serve in large warmed serving dish with cheese sauce over.

Pasta Ingredients: Organic Durum Semolina, Organic Chili Peppers, Organic Paprika, Natural Wheat Protein, Water

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