

Our State eats

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Shrimp and Pasta Supper

Yield: 4 to 6 servings

12 ounces penne, cooked al dente
3 tablespoons butter, divided
1 pound raw large shrimp, peeled and deveined
Kosher salt
4 cloves garlic, minced
2 tablespoons all-purpose flour
1 cup seafood stock
¼ cup white wine
8 ounces cream cheese, softened
¼ cup freshly grated Parmesan
1 cup light cream
Freshly ground black pepper
1 cup grape tomatoes, halved
Block of Parmesan cheese
2 tablespoons chopped parsley, plus more for garnish
½ cup toasted pine nuts

In a large oven-safe skillet over medium heat, melt 1 tablespoon of butter. Add shrimp and season with salt. Cook until shrimp is just pink and no longer opaque, 1 to 2 minutes per side. Transfer shrimp to a plate, keeping juices in skillet.

Add remaining 2 tablespoons butter to skillet. Stir in garlic and flour and cook 1 minute. Add stock and wine and bring to a simmer. Stir in cream cheese, Parmesan, and cream. Season with salt and pepper.

Add shrimp, tomatoes, and cooked penne and toss until combined. Add more seafood stock if sauce is too thick.

Use a vegetable peeler to “peel” shards of Parmesan cheese. Garnish with parsley, grated Parmesan, and toasted pine nuts before serving.



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