



FINCH + FENNEL

Creamy Truffle Shrimp Pasta

PREP TIME: 25 minutes

COOK TIME: 30 minutes

INGREDIENTS:

Zest & Juice of 1 Lemon

1 Tbsp F+F Coarse Black Truffle Sea Salt

1 tsp Smoked Paprika

1 tsp Black Pepper, freshly cracked

1 lb Fettuccine Noodles

1 lb Shrimp, deveined & deshelled

2 Tbsp Butter or Oil

1 Garlic Clove

1 c Parmesan Cheese, grated

½ c Arugula



INSTRUCTIONS:

1. Zest lemon, then mix zest with the F+F Coarse Black Truffle Sea Salt & paprika.
2. Place shrimp in a medium bowl & add the seasoning mixture. Toss until the shrimp is evenly coated.
3. Freshly grind pepper & add to a medium sized sauce pan. Heat until it is fragrant & toasty, then remove from the heat. Set aside.
4. Cook pasta according to package directions, removing when al dente, making sure to save 2 cups of the pasta water for the sauce. Let the pasta cool.
5. Sear seasoned shrimp in butter or oil, on medium-high in a sauté pan, flipping once you see pink & some browning has developed.
6. Remove from pan & set aside to begin working on the sauce.
7. Using the same pan, add the reserved pasta water to the pan. Add in the black pepper & reduce about ½ cup of the liquid with a small rolling boil.
8. Once the liquid has reduced, add in the cooked pasta & Parmesan cheese, continue reducing until the liquid begins to adhere to the noodles.
9. Finish with the juice of one lemon & arugula. Toss in the arugula & it will begin to wilt after about a minute.
10. Remove from heat & add the shrimp back in, along with any juices that may have come from the shrimp.

Enjoy!

