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Sinfully Delicious Seafood Pasta

Ingredients:

1 lb. medium shrimp	4 TBSP dried parsley	1 tsp paprika
1 lb. cooked crawfish tails	4 TBSP minced garlic	½ tsp garlic powder
1 1/3 sticks butter	¼ tsp + ¼ tsp + ½ tsp salt	2 cups heavy whipping cream
4 TBSP flour	¼ tsp + ¼ tsp black pepper	½ tsp liquid crab boil
3 green onions, chopped	1 cup white wine	Cooked pasta
1 medium onion, minced	½ tsp + ¼ tsp cayenne pepper	French bread (optional)

Directions:

In large sauté pan, melt butter. Whisk in flour & cook ~ 3 min. Add green onions, onions, parsley, minced garlic, ¼ tsp salt, & ¼ tsp black pepper. Sauté 20 min. on medium heat. Add shrimp, crawfish, wine, & ¼ tsp salt. Cook 10-12 min. Stir in remaining salt & pepper, all cayenne pepper, paprika, & garlic powder. Reduce heat to low. Slowly stir in heavy cream. *Do not boil or it will curdle* Add liquid crab boil & simmer on low for 15 minutes. Serve over cooked pasta.