

# Shrimp & Artichoke Farfalle with Sun-Dried Tomato Alfredo Sauce

*This recipe pairs a heavy cream sauce with light ingredients like shrimp and artichokes to create a nicely balanced pasta dish. The sun-dried tomatoes add a little something extra – a “vegetarian” element if you will. And I bet you will.*

YIELD – 4 servings

Heat the extra virgin olive oil in a sauté pan over medium-high heat. Add the garlic and crushed red pepper flakes and cook, stirring, for 30 seconds. Add the artichoke hearts and tomato, season with salt and pepper and cook for 2 minutes. Add the shrimp, season with salt and cook for 2 minutes. Pour the Alfredo sauce into the pan, reduce the heat to low and simmer.

Bring the water to a boil in a large pot. Add 1 tablespoon of salt, olive oil and farfalle and boil until the pasta is fully cooked, about 10 minutes. Drain the pasta and transfer it and the parsley into the saucepan containing the sauce. Toss the pasta to coat with the sauce. Turn off the heat.

To serve, ladle  $\frac{1}{4}$  of the pasta into a bowl, garnish with bell pepper and serve immediately.

## Sun-Dried Tomato Alfredo Sauce

YIELD – 2 cups

Cover the tomatoes with the water and let steep for 20 minutes. Pour the tomatoes and water into the bowl of a food processor and purée. Set aside.

Bring the cream to a scald in a cast-iron skillet over medium-low heat. Whisk in the butter and bring back to a scald. Stir in the cheese, pepper, nutmeg and tomato purée and cook, stirring, until the mixture thickens, about 2 minutes. Remove from heat and serve immediately.

2 Tbsp extra virgin olive oil  
2 cloves garlic, thinly sliced  
 $\frac{1}{2}$  tsp crushed red pepper flakes  
 $\frac{1}{2}$  cups artichoke hearts, sliced  
1 cup teardrop tomatoes, sliced  
salt to taste  
 $\frac{1}{2}$  tsp fresh ground white pepper  
1 pound large shrimp, peeled and deveined  
1 gallon water  
1 tsp olive oil  
1 pound dried farfalle  
2 cups sun-dried tomato Alfredo sauce (recipe follows)  
1 Tbsp red bell pepper, finely diced  
1 Tbsp parsley, finely chopped

$\frac{1}{2}$  cup sun-dried tomatoes  
 $\frac{1}{4}$  cup warm water  
1 cup heavy cream  
 $\frac{1}{4}$  cup unsalted butter  
1 cup Parmegiano-Reggiano cheese, grated  
 $\frac{1}{2}$  tsp fresh ground white pepper  
 $\frac{1}{4}$  tsp fresh grated nutmeg