

CAJUN SHRIMP AND ANDOUILLE PASTA

Ingredients

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| 2 tablespoons vegetable oil, divided | 2 cups half-and-half |
| 1 cup sliced andouille sausage | 1/2 cup cream cheese, softened |
| 1 medium white onion, halved and thinly sliced | 1 cup freshly grated Parmesan cheese |
| 1 cup chopped red bell pepper | 1 tablespoon Cajun seasoning |
| 1 teaspoon minced garlic | 6 cups hot cooked penne pasta |
| 1 pound peeled and deveined medium shrimp | Garnish: freshly grated Parmesan cheese, crushed red pepper, chopped fresh parsley |

Directions

1. In a 12-inch skillet, heat 1 tablespoon oil over medium-high heat. Add andouille, and cook, stirring frequently, until crispy and golden brown, about 6 minutes. Using a slotted spoon, transfer andouille to a medium bowl, reserving drippings in skillet.
2. Add remaining 1 tablespoon oil to drippings in skillet, and high over medium-high heat. Add onion and bell pepper, and cook, stirring occasionally, until tender and lightly browned, about 10 minutes. Add garlic; cook, stirring constantly, for 1 minute.
3. Add shrimp; cook, stirring frequently, until pink, firm, and slightly browned, about 5 minutes. Add shrimp mixture to andouille.
4. Add half-and-half to skillet, and bring to a gentle boil over medium heat, stirring occasionally. Add cream cheese, stirring until melted and smooth. Add Parmesan and Cajun seasoning, stirring until smooth. Return andouille mixture to skillet; add pasta, stirring until combined. If mixture is too thick, add a little hot water or pasta water to thin. Garnish with Parmesan, crushed red pepper, and parsley, if desired. Serve warm.

Serves 4 to 6

Source: *Louisiana Cookin'* (electronic magazine)