



RECIPES

Rotini with Shrimp and Roasted Pablano Sauce

4 large Pablano chiles, roasted, peeled, stemmed, and seeded
1/2 Tbsp. garlic, minced
1/2 Tbsp. cilantro or parsley, dried
1/4 tsp. white pepper
3/4 tsp. salt
1 pint half-and-half
2 Tbsp. butter
2 lb. large shrimp, peeled and deveined
1 16 oz. pkg. rotini
Parmesan cheese, freshly grated

Place the prepared Pablano chiles, garlic, cilantro or parsley, white pepper, salt, and half-and-half in a food processor or blender and puree until smooth. Melt butter in a large skillet and add the Pablano sauce mixture. Cook on medium heat stirring often until reduced by 1/4, about 15 minutes. Add shrimp and cook until shrimp are pink. Do not overcook. Cook the rotini and drain. Transfer the rotini back into the pot that you cooked it in and toss with the Pablano and shrimp sauce mixture. Turn heat to medium and heat through stirring often to prevent sticking. Serve immediately with Parmesan cheese, a good crusty bread, and a salad.