



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

MAY 2019
Recipe 120

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Shrimp in Mustard Sauce over Angel Hair Pasta

PREPARATION

- 1 - Prepare shrimp by preheating oven to 350 degrees.
- 2 - Using a paper towel, dry shrimp very well then bake on a large cookie tray about ten to twelve minutes until the shrimp are pink and firm.
- 3 - In a large mixing bowl add vinegar and then stir in Dijon mustard incorporating fully. Next add olive oil in a thin stream, whisking constantly to emulsify the dressing all together as one. Stir garlic, parsley, red pepper flakes and tarragon into the sauce.
- 4 - Add shrimp stirring to coat well. Season with salt and pepper as desired. Set aside.
- 5 - Prepare pasta sauce by combining the basil, pine nuts, garlic, and olive oil in a blender and blend to a puree. Add the cheese, salt and pepper, and blend again.
- 6 - Bring a large pot of salted water to a boil. Cook the pasta in the boiling, salted water until al dente, about 3 minutes. Drain and transfer to a large bowl. Add the pesto and toss. Taste for salt and pepper, and add a drizzle of oil.
- 7 - When plating pasta, top generously with shrimp.



Cooks Note: One of my favorite ways of preparing shrimp is with a savory mustard sauce combined with herbs such as tarragon and garlic. I especially enjoy this shrimp served over a bed of garlicky angel hair pasta. It's a fresh, flavorful spring meal sure to be a crowd pleaser.

Bon Appétit
-George

(photo by Marc-Henri)

INGREDIENTS

for shrimp:

- 5 pounds large to extra large shrimp, peeled
- 2 1/2 tablespoons Dijon mustard
- 1/2- 3/4 cup olive oil
- 3 tablespoons tarragon or white wine vinegar
- 3 cloves garlic, chopped fine
- 1 teaspoon red pepper flakes
- 1 cup chopped fresh parsley
- 2 tablespoons chopped tarragon, optional
- 1/2 teaspoon kosher salt, or more to taste
- 1 teaspoon cracked black pepper

for pasta:

- 2 small bunches of fresh basil
- 2 tablespoons pine nuts, untoasted
- 1 garlic clove
- 1/2 cup extra-virgin olive oil
- 1/2 cup freshly grated Parmigiano-Reggiano
- Salt and freshly ground black pepper
- 1 pound angel hair pasta

COOK'S NOTE:

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