



Cajun Shrimp Orecchiette

(Recipe from www.allrecipes.com)

Ingredients:

2 cups uncooked orecchiette pasta
1/3 cup butter
1/2 cup chopped shallots
3 cloves garlic, chopped
1/4 cup chopped green onion
1 1/2 teaspoons Cajun seasoning, or to taste
1 teaspoon cracked black pepper
1 cup white wine
1 cup diced plum tomatoes
1 pound medium shrimp (peeled and deveined)
1 cup baby spinach

Directions:

Bring a large pot of lightly salted water to a boil. Add orecchiette pasta, and cook for 9 to 11 minutes, until almost al dente; drain.

Melt butter in a medium skillet over medium heat. Stir in shallots, garlic, and green onion. Season with Cajun seasoning and pepper, and cook about 2 minutes. Mix in wine, tomatoes, and shrimp. Continue to cook and stir until shrimp are opaque. Mix in the pasta and spinach, cover, and simmer 3 to 5 minutes, until pasta is al dente and spinach has wilted.