

Ingredients

1 lb. Penne Or Mostacioli,
Cooked Al Dente

1 lb. Jumbo Shrimp, Peeled And
Deveined (can Use 1 1/2
Pounds If You'd Like It Chunkier)

1 Tbsp. Butter

1 Tbsp. Olive Oil

1 cup Diced Onion

2 cloves Garlic, Minced

3/4 cup White Wine

1 can Tomato Sauce (8 Oz)

1 cup Heavy Cream (can Use
1/2 Cup For A Less Creamy
Dish)

Salt To Taste

Pepper To Taste

12 whole Fresh Basil Leaves

Directions

Heat butter and oil in a large skillet over medium to medium-high heat. Add the shrimp and cook for a couple minutes, stirring, until just opaque. Remove them from heat and let them cool for a few minutes. When cool enough to handle, slice the shrimp in half (or chop them if you prefer) and set them aside.

To the same skillet, add the onion and garlic and sauté, stirring occasionally, for 3 minutes. After the garlic Pour in the wine and let it reduce for a few minutes, stirring occasionally. (If you would rather not use wine, you can use low-sodium chicken broth or seafood broth instead.)

Add the tomato sauce and stir well until combined. Cook for 3 minutes, then stir in the heavy cream. Add salt and pepper to taste. Add the shrimp, then turn heat down to low and let simmer for a couple of minutes.

Stir in the pasta, then add torn basil on top and serve!

Can add Parmesan cheese if desired.