



Shrimp Newburg

NIBBLEDISH CONTRIBUTOR

Ingredients

1.5 lbs Jumbo Cooked Shrimp
1.5 cups Peas
1.5 cups Celery, diced
1.5 cups Yellow Onion, diced
4 cloves Garlic
1.5 cup Heavy Whipping Cream
1/5 cup All-Purpose Flour
2.5 cups Chicken Stock
Basil Olive Oil (Substitute: 4 tbsp shredded Basil and plain Olive Oil)
Salt and Pepper

Instructions

1. In a large and deep pan, drizzle olive oil and turn heat to medium. If you don't have basil olive oil, add plain olive with shredded basil.
2. Add onions, garlic, and celery and heat until completely tender and can be mashed with a spoon. Turn heat to low.
3. Add flour and mix together until the mixture becomes a paste. Keep at low heat.
4. Immediately add stock and completely mix together. The stock will open up the paste.
5. Turn heat to medium and add shrimp and mix together.
6. Immediately add heavy cream. Heat until just before the mixture boils. Turn heat to low.
7. Add peas and mix together and cook for another 2 minutes.

This is a great dinner party dish. You can make a lot of it and it cooks in about 15 minutes. Spoon over rice or pasta of choice, sprinkle with more shredded basil, and

serve hot.
Serves 4.