



Capellini & Shrimp

NIBBLEDISH CONTRIBUTOR

Ingredients

One box capellini (angel hair pasta) (12 oz or 16 oz)
1 cup of Olive Oil (extra virgin) (divided)
~2 tablespoons of butter
~one-half pound of shrimp (cooked works well)
~4 gloves of garlic, minced (divided)
~1/4 cup of chopped parsley (divided)
fresh parmesan cheese

Instructions

Cook and drain the capellini according to the instructions on the box. You might put a tablespoon or so of olive oil and a little salt in the boil water for the pasta to get that flavor to cook into the pasta. While the water's getting hot for the pasta:

Mince the garlic and chop the parsley.

In a skillet large enough to hold all your shrimp in one layer, drop the butter in the pan and let it melt over medium-low heat. Once the butter's melted, put in about half of the garlic and about a quarter of the parsley. Cover and let the shrimp warm up, stirring every once in a while to get a good coat of the garlic-butter-parsley mixture all over the shrimp. When it's heated to your satisfaction, remove it from the heat.

In a small skillet, heat a little over three-quarters of the olive oil on low heat. When you think the oil's getting hot, put a small mince of garlic in and see if you get some tiny oil bubbles pop up around the garlic. If so, the oil is ready. When the oil's hot, put the rest of the garlic in the oil and sauté, letting it cook slowly over the low heat. The garlic

should take on a golden color, but don't burn it, lest you taint the flavor of the garlic. (Hint: the coarser you mince the garlic, the less sensitive it is to cooking time.) When the garlic is browned to your satisfaction, remove the skillet from the heat and slowly pour the rest of the olive oil into the skillet, so that the garlic will stop cooking.

When all three parts are done (the pasta; the garlicky oil; and the shrimp mixture), dump the oil mixture and the shrimp mixture into the drained pasta, along with the remaining parsley and some freshly grated parmesan cheese. Put a lid on the pasta pot, and shake it all together.

Serve it up and put some more parmesan on top for good measure.