



Telaya Cajun Shrimp Pasta
Chef Ali Hunziker suggested pairing with 2018 Rose

Ingredients:

- 1 pound Pasta, such as Fettuccine or Campanelli
- 2 Tablespoons Unsalted Butter
- 2 Tablespoons All-purpose Flour
- 1 cup Milk
- 1/2 cup Heavy Cream
- 1 1/2 teaspoon Creole Seasoning
- 1 pound Shrimp, peeled and deveined
- Salt and Pepper

Directions:

Cook pasta according to package directions. Drain and toss in a drizzle of oil to prevent sticking.

Next, melt the butter in a saucepan over medium heat. Whisk in the flour and stir until well combined. Continue to cook and whisk for 3 minutes. Then, gradually whisk in the milk and cream, ensuring that there are no lumps. Whisk in the creole seasoning. Continue cooking over medium heat, stirring constantly, until the sauce begins to thicken and bubble. Reduce heat to low and simmer for 5 more minutes, stirring frequently.

While the sauce is simmering, sauté the shrimp over medium heat in a skillet, seasoning with salt and pepper.

Toss the pasta with the sauce. Serve with the shrimp on top.