



TEAM FOUR
FOODSERVICE



Bucatini with a Creamy Lemon and Shrimp Sauce with Crunchy Bacon

Yield: 10 servings

Ingredients:

1 ¼ Pkg, Collezione Bucatini
2 Tbsp, Extra Virgin olive oil
1 garlic Clove, chopped
1 Medium Shallot, small diced
½ Cup, White wine
¾ Lb. Medium Shrimp, peeled and deveined 1 ½ Cups, heavy Cream
Salt and White Pepper to taste
2 Tbsp, lemon juice
¼ Cup, Chives, sliced thin
½ Cup, chopped crispy bacon

Directions:

1. Bring a large pot of water to a boil, meanwhile in a 12 inch skillet gently heat olive oil with garlic and shallots, cook for 2-3 minute or until the shallots become opaque.
2. Add the shrimp and saute for 2 minutes, remove the shrimp and set aside.
3. Increase the heat to high then add with wine and reduce the by half. Add the heavy cream and bring to a boil. Season with salt, pepper and lemon juice.
4. Cook the pasta according to the direction. Drain and add the pasta to the sauce.
5. Remove the pasta from the heat and garnish with chives and bacon.

Recipe and photo courtesy of Barilla