

Chef from the Hood Recipes



Chef: Guy Fieri

Restaurant: Johnny Garlic's, Russell Ramsey's Chop House & Tex Wasabi's

Recipe: Chipotle Pasta & Prawns!

Ingredients:

- ❖ 2 ounces (1/4 cup) DaVero olive oil
- ❖ 4 hot links, cut in 6 bias slices
- ❖ 2 dozen shrimp (21/25 per pound sized) deveined, shelled & butterflied
- ❖ 16 ounces (1 pint) Clover heavy cream
- ❖ 1 & 1/2 cups (12 oz.) chipotle sauce, recipe follows
- ❖ 2 teaspoons Sea Star sea salt
- ❖ 2 teaspoons ground black pepper
- ❖ 1 pound dried Barilla penne pasta, cooked al dente
- ❖ 8 ounces (1/2 pound) Parmesan cheese, grated
- ❖ 4 tablespoons diced tomato
- ❖ 4 tablespoons diced scallion

Servers 4

Preparation:

In sauté pan over high heat, add olive oil and hot links. Sear links until browned. Add the shrimp and cook until pink. Lower heat to medium. Then add cream, chipotle sauce, salt and pepper. Add cooked pasta and some of the cheese. Toss to combine. Serve in pasta bowl and garnish with diced tomato, scallions, and more grated Parmesan.

To make chipotle sauce combine following ingredients in blender, puree, cover and refrigerate until ready to use:

- ❖ 1 cup BBQ sauce
- ❖ 1/2 cup Spectrum canola oil
- ❖ 1/4 cup lemon juice
- ❖ 1/2 ounce Dijon mustard
- ❖ 2 ounces (canned) chipotle paste
- ❖ 1/2 ounce red chili flakes
- ❖ 1/4 teaspoon cayenne & 1/4 teaspoon ground black pepper