



A Little Cracked Shrimp Pasta



- 1 Tbsp. olive oil
- 1/3 bottle (approx 4 oz.) Barhyte Cracked Pepper Marinade
- 1 lb. Shrimp – peeled, deveined & tails removed
- 1/2 lb. asparagus (cut into 1” chunks on the diagonal)
- 1/2 lb. snow peas (deveined and sliced in 1” pieces)
- 1/4 c. Heavy whipping cream
- 16 oz. rotini pasta, cooked

Put shrimp in zip-top bag; pour in Barhyte Cracked Pepper marinade and let shrimp marinate for at least 20 minutes or as long as overnight. Warm sautee pan with olive oil. Stir fry vegetables until asparagus starts to sweat. Remove from heat and put vegetables aside in a bowl. Cook shrimp in marinade sauce until pink and cooked through. Pour in cream and mix until blended. Add sautéed vegetables. Toss shrimp mixture in with pasta; make sure to scrape pan contents into dish and thoroughly coat pasta with sauce.

For a lighter option, substitute light whipping cream for heavy cream, or finish without any cream. Serves four.

