

GARLIC SHRIMP FETTUCCINE

Serve with Bolla Tufaie
Serves 4

1 lb fettuccine
3/4 cup extra-virgin olive oil
5 cloves garlic, peeled and chopped
1 fresh red chili pepper, sliced
1 1/2 lb large shrimp, shelled and deveined
4 fresh basil leaves
Salt, to taste

Cook the fettuccine according to package directions. Meanwhile, heat oil in a large skillet and add the garlic and chili pepper. Sauté for approximately one minute, then add the shrimp. Cook the shrimp over medium-high heat until pink, stirring frequently. Drain the pasta and place in a serving bowl. Add the shrimp, toss together, and season with salt. Top with chopped basil.

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