



Shrimp Alfredo With Chili Poblano

Melissa Guerra— Latin Kitchen Market

As Demonstrated At the 2016 Herb Market

2 chile poblano

½ lb fettucine, cooked according to package directions

1 stick of butter

4 green onions, minced

1 lb. uncooked shrimp, shelled and deveined

4 egg yolks

1 cup heavy cream

1 cup shredded parmesan cheese

3 cloves garlic, minced

Salt and pepper to taste

Roast the chile poblano directly over an open flame, or under a broiler. Once the chiles are well blackened, wrap them in a clean towel, then place the towel in a paper bag. Allow the chiles to sweat in the bag until they are completely cooled. Scrape off the blackened skin, remove the stem and seeds, and rinse briefly under running water. Chop and set aside.

Heat a 10" skillet on the stove. Add the butter, and allow to melt over medium heat. Add the green onions and shrimp. Cook over medium heat until the shrimp are completely pink, about 4 minutes. While the shrimp are cooking, in a separate bowl, whisk together the egg yolks, heavy cream and parmesan cheese. Set aside.

Once the shrimp are cooked, add the garlic, and then add the cooked fettucine. Toss the fettucine with the shrimp and butter until well combined. Pour in the cream mixture, toss well with the pasta and shrimp, and allow to simmer for 1-2 minutes, until thickened. Add the chile poblano, and toss to combine well.

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