



SHRIMP SCAMPI over

SPAGHETTI CHITARRA + CHILIES & FENNEL

SERVES: 4

1 LB raw **SHRIMP** (about 16-20)

¼ Cup of **LA MOZZA** – extra-virgin Olive Oil

4 Clove Garlic (SLICED THIN)

4 Red or Green JALAPEÑOS (seeded and thinly sliced)

½ Medium **RED ONION** (minced)

½ Cup **Dry White Wine**

1 LB FRESH CHITARRA pasta

¼ Cup **Fresh MINT**

¼ Cup **Chopped FENNEL** fronds

1. Bring **6-QTS** of water to a boil, add salt
2. In a 12" sauté pan heat **Olive Oil**, *medium heat*. Add **SHRIMP, GARLIC** and **JALAPEÑOS** and cook until shrimp have turned red on the first side, garlic is just lightly browned, about 4-minutes.
3. Cook **CHITARRA**.
4. Add **WINE**, turn **scampi** over, cook until cooked through about 1 minute
5. Add **MINT** and **FENNEL**. **Toss well.**
6. Add **CHITARRA**, (al dente) drain and add to pan with **scampi**. Toss gently. Divide among 4-bowls. Add Salt & Pepper to taste.