

BAILEY'S ANDOUILLE, LLC



Shrimp & Andouille Pasta

Substituting some or all of the shrimp with crawfish tails can only make this pasta dish more delicious. Feel free to share this recipe as is and intact.

Ingredients:

- 1 lb. Seashell pasta
- 1 lb. Bailey's andouille
- 2 tbsp. Butter
- 1 c. Green onions, chopped
- 1 Garlic, minced
- 2 lbs. Medium shrimp
- 1 c. Half-&-half
- To taste Bailey's Cajun Creole Spice Blend

Directions:

Cook pasta according to package directions, drain, rinse and set aside. Remove casing from andouille, quarter, slice and set aside.

Sauté green onions and garlic in melted butter until wilted. Add andouille and shrimp. Cook until shrimp are done. Toss in cooked pasta and spice blend. Slowly, stir in half-&-half. Mixture will slowly thicken as it is stirred. When desired thickness is achieved, remove from heat, and let stand for 10 minutes before serving.

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