

Vodka Roasted Red Sauce Tagliatelle with Gulf Shrimp, Fennel and Winter Vegetables

Ingredients to serve 4-6

- 🍴 1½ lbs large gulf shrimp, peeled and deveined
- 🍴 2 teaspoons Old Bay Seasoning
- 🍴 1 lb good quality tagliatelle (love the artisan brands made in Italy)
- 🍴 15 Campari tomatoes
- 🍴 1 large sweet onion, quartered
- 🍴 5 cloves roasted garlic (I buy mine in deli section of the market)
- 🍴 2 Tbsp vodka
- 🍴 1 fennel bulb, diced (some reserved fronds)
- 🍴 3 cups brussel sprouts, halved
- 🍴 1 bunch asparagus, trimmed
- 🍴 10 baby bell peppers, sliced in rings
- 🍴 2 Tbsp butter
- 🍴 6 (approximately) tablespoons olive oil, divided
- 🍴 Shaved parmesan for garnish
- 🍴 Fresh basil for garnish
- 🍴 Reserved fennel fronds (optional garnish)

maroscooking

*making food look
as good as it tastes*

Directions:

Preheat oven to 400 °. In a large sheet pan, place tomatoes and onion on the pan and toss with olive oil, salt and pepper. Roast in the oven for about 40 minutes until the tomatoes are bursting and charred and onions are softened. Remove from oven and allow to cool slightly.

Place brussel sprouts on a separate sheet and toss with oil, salt and pepper, then roast for about 30 minutes until caramelized and tender, tossing occasionally.

On a third sheet pan, place asparagus spears with sliced peppers then toss with an additional tablespoon or so of olive oil, salt and pepper and roast for about 10 minutes until spears are bright green and just tender. Remove from oven and slice asparagus in 1 inch pieces on the bias.

While vegetables are roasting, in a medium saucepan, melt a tablespoon of butter and 1 tablespoon of olive oil and diced fennel. Sauté on low for about 15 minutes until tender.

Using a food processor or blender, place tomatoes, onion, roasted garlic cloves and all accumulated juices in blender and process until smooth and no chunks remain. Add the blended sauce to saucepan with sautéed fennel and vodka and simmer gently with cover on while preparing shrimp and pasta.

Prepare pasta according to package directions. While pasta is boiling, pat shrimp dry with paper towel, and season with Old Bay, and heat a heavy bottom sauté pan or cast iron skillet with a tablespoon of oil and a tablespoon of butter. Sear shrimp for about 3 minutes each side until cooked through. Drain pasta, reserving about 1 cup of cooking liquid.

Toss the pasta with the simmering sauce and add reserved liquid to thin sauce as desired. Place pasta in individual bowls, or in one large serving bowl and add in roasted vegetables and sautéed shrimp. Garnish with basil leaves, fennel fronds and shaved parmesan as desired and serve immediately!