

Creamy Vermicelli with Asparagus and Shrimp

(Adapted by Jim Pizzola from Mary Beth Farrarese recipe in cookbook Angels & Friends II)

Ingredients

¼ cup Olive Oil
1 small onion, finely chopped
4 large garlic cloves, crushed
½ cup dry white wine
1 cup chicken broth
1 cup heavy cream
¼ tsp. ground black pepper
1 tsp. dried dill weed
1 lb. grilled asparagus
12 oz. fresh shrimp, peeled and deveined and grilled
1 lb. vermicelli

Preparation

Cook vermicelli until al dente, drain and set aside.

Grill asparagus spears and shrimp, set aside.

In large skillet, heat oil and add onion and garlic, cook 1 to 2 minutes until onion is crisp tender. Add wine and chicken broth, bring to a boil. Reduce heat and cook about 3 minutes until liquid has reduced to half. Add cream and black pepper, bring to a boil. Cook 1-2 minutes until sauce thickens slightly. Cut asparagus spears into 1 inch diagonal pieces. Add grilled asparagus and shrimp to skillet, cover and cook until shrimp and asparagus are warmed through. Remove from heat, stir in dill weed. Drain pasta, add to skillet. Toss and mix well.