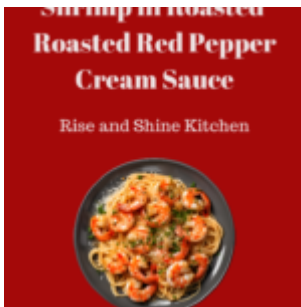


Shrimp in Roasted Red Pepper Cream Sauce



- 12 oz jar roasted red peppers packed in water
- 8 oz cream cheese (Neufchatel (softened))
- 1/2 cup chicken broth
- 1 Tbsp fresh basil (chopped)
- 3 cloves garlic (minced)
- 1/8-1/4 tsp cayenne pepper (optional)
- 2 pounds large shrimp (cooked and peeled)

1. Place peppers, cream cheese, broth, garlic and cayenne in a blender or food processor. Cover and process until smooth.
2. Pour the mixture into a large skillet. Cook over medium heat for 5 minutes, stirring often, until thoroughly heated.
3. Add the cooked shrimp and heat for 2-3 minutes, stirring occasionally until heated through. Serve over pasta. Garnish with basil.

Main Course
Seafood