

Shrimp in Roasted Red Pepper Cream Sauce

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Serves 4

3 Points on Blue and Purple

4 Points on Green

- 12 oz jar roasted red peppers packed in water
- 2 oz light cream cheese (Neufchatel (softened))
- 6 oz fat free cream cheese (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.