

Shrimp and Artichoke Fettuccine

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1 lb. fettuccine, cooked al dente
1 lb. 21-25 count shrimp, raw, peeled, de-veined
14 oz. artichoke hearts, quartered
2 tbsps olive oil
6 cloves garlic, minced
4 cups fresh tomatoes, cubed
1 lemon, juice of
4-6 oz. cream or half and half
2 tbsps butter
salt and pepper to taste
pine nuts
parmesan cheese

Heat olive oil in shallow frying pan on high. Add garlic to hot oil and sauté until fragrant, but not brown. Add tomatoes and cook down until tomatoes have lost their structure, reduce heat to medium flame. Add lemon juice and artichokes and simmer over low to medium flame. Add cream to your liking and season with salt. In another frying pan, melt the butter over high heat. Add shrimp and cook until just pink on the bottoms and flip the shrimp. Continue to cook until just done and remove from heat. Pour contents of shrimp pan into the sauce and mix thoroughly. Toss with pasta and serve with pine nuts, freshly ground pepper, and grated parmesan cheese.