

Ancho Chile, Shrimp, and Pasta

Yield: 2 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/shrimp-and-pasta-recipes>

Ingredients:

- 8 ounces pasta long, thin, such as spaghetti or fettucini
- salt
- 1/2 cup vegetable oil grapeseed or canola
- 3 cloves garlic thinly sliced
- 1 ounce dried ancho chiles about 2 medium to large, rinsed, seeded and deveined
- 1/2 pound shrimp 21-25 count raw, peeled, deveined, and tails removed, the shrimp pieces cut into thirds
- black pepper
- freshly grated Parmesan
- lime juice fresh squeezed

Nutrition:

1. Calories: 1160 calories
2. Carbohydrate: 104 grams
3. Cholesterol: 185 milligrams
4. Fat: 65 grams
5. Fiber: 8 grams
6. Protein: 46 grams
7. SaturatedFat: 7 grams
8. Sodium: 800 milligrams
9. Sugar: 5 grams
10. TransFat: 1.5 grams

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