

Bow Ties Alle Portofino

Serves 6

1 pound Bow Ties, Radiatore or other medium pasta shape, uncooked
1 pound medium fresh shrimp, peeled and deveined, or 1 pound small frozen shrimp, thawed
12 sun-dried tomatoes, drained and cut into strips
8 fresh plum tomatoes, cut into small cubes
2 bunches arugula, cleaned and torn into bite-sized pieces
6 sprigs fresh Italian parsley, coarsely chopped
1/2 small bunch fresh basil, leaves picked and coarsely chopped
1/4 cup olive or vegetable oil
Juice of one lemon
Salt and freshly ground black pepper to taste

Cook pasta according to package directions. While pasta is cooking, steam the shrimp until the shrimp are no longer translucent. Put shrimp in mixing bowl. Add sun-dried tomatoes, fresh tomatoes, arugula, parsley and basil.

When pasta is done, drain well and immediately add to the mixing bowl. Add oil, lemon juice and salt and pepper to taste. Toss quickly and very well, and serve immediately

Mostaccioli and Shrimp with Tangerine Basil Sauce

Serves 4 to 6

1 pound Mostaccioli, Ziti or other medium pasta shape, uncooked
5 1/2 cups tangerine or orange juice, divided
1 large yellow onion, minced
1 tbsp. minced, seeded jalapeño pepper
2 bay leaves
2 tbsp. minced garlic, divided
1 tbsp. olive or vegetable oil
1 medium red onion, thinly sliced
1 pound medium shrimp, peeled and deveined
Salt and freshly ground pepper to taste
1 cup diced Brie cheese (about 4 oz.)
2 tbsp. thinly sliced basil leaves
1 cup tangerine or orange segments
1/3 cup slivered almonds, lightly toasted

Combine 5 cups of the tangerine or orange juice, the yellow onion, jalapeño, bay leaves and 1 tablespoon of garlic in a medium saucepan. Bring to a boil and cook until liquid is reduced by two-thirds. Remove the bay leaves. Allow to cool. Transfer juice mixture to a blender and blend until smooth. Add salt and pepper to taste and set aside.

Prepare pasta according to package directions. While pasta is cooking, add the oil, red onion and shrimp to a medium skillet. Saute 1 minute. Add the remaining 1/2 cup tangerine or orange juice to the skillet and cook over low heat.

Drain the pasta, return it to the pot and add the reserved orange sauce and the shrimp mixture. Cook over low heat 1 minute. Stir in the Brie and basil. Stir until the Brie is melted. Transfer to a serving bowl. Garnish with orange segments and toasted almonds. Serve immediately.