



## BETTER HOMES & GARDENS TOP-RATED RECIPES 2014

“GNOCCHI, SWEET CORN AND ARUGULA  
IN GARLIC-AND-HERB CREAM SAUCE”



## Shrimp Pasta with Roasted Red Peppers and Artichokes

**START TO FINISH:** 35 minutes

- 12 ounces dried farfalle (bow tie) pasta or other pasta
- 1½ pounds fresh or frozen medium shrimp in shells
- ¼ cup butter
- 3 cloves garlic, minced
- 1 12-ounce jar roasted red sweet peppers, drained and chopped
- 1 cup canned artichoke hearts, quartered, or frozen artichoke hearts, thawed and quartered
- ½ cup dry white wine
- 3 tablespoons drained capers
- ½ cup whipping cream
- 1 teaspoon finely shredded lemon peel
- 2 tablespoons lemon juice
- ¾ cup crumbled feta cheese (3 ounces)
- ¼ cup snipped fresh basil

1. In a Dutch oven cook pasta according to package directions; drain. Return pasta to hot Dutch oven; cover and keep warm. Meanwhile, thaw shrimp, if frozen. Peel and devein shrimp, leaving tails intact if desired. Rinse shrimp; pat dry with paper towels.
2. In a 12-inch skillet heat butter over medium-high heat until melted. Add garlic; cook and stir for 1 minute. Add shrimp; cook and stir for 2 minutes. Add roasted peppers, artichokes, wine, and capers.
3. Bring to boiling; reduce heat. Simmer, uncovered, about 2 minutes or until shrimp are opaque, stirring occasionally. Stir in whipping cream, lemon peel, and lemon juice. Return to boiling; reduce heat. Boil gently, uncovered, for 1 minute more.
4. Pour shrimp mixture over cooked pasta; toss gently to combine. Garnish with feta cheese and basil. **Makes 8 servings.**

**Per serving:** 394 cal., 15 g fat (9 g sat. fat), 182 mg chol., 430 mg sodium, 38 g carb., 3 g fiber, 26 g pro.



GNOCCHI, SWEET CORN, AND ARUGULA IN GARLIC-AND-HERB CREAM SAUCE

## Gnocchi, Sweet Corn, and Arugula in Garlic-and-Herb Cream Sauce

**START TO FINISH:** 25 minutes

- 1 17.6-ounce package shelf-stable potato gnocchi
- 2 small ears of corn or 2 cups frozen whole kernel corn
- ¾ cup half-and-half or light cream
- 1 5.2-ounce package semisoft cheese with garlic and fines herbes
- 1 teaspoon finely shredded lemon peel
- 1 tablespoon lemon juice
- ¼ teaspoon freshly ground black pepper
- 3 cups torn arugula
- Snipped fresh basil (optional)

1. In a 4- to 5-quart Dutch oven cook gnocchi according to package directions, adding corn for the last 5 minutes of cooking. If using fresh ears of corn, transfer ears with tongs to a cutting board. Drain gnocchi, reserving ½ cup of the cooking water. Do not

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**BLOG:** Inspired by Charm

**WHAT'S TO LOVE:** "Two of the biggest food loves in my life are pasta and cheese. This dish has both, so it's a double winner. In addition, I really love the brightness and freshness. It satisfies without weighing you down. The lightness and flavor combination make this a perfect dish for a springtime dinner."

rinse gnocchi. When fresh corn is cool enough to handle, cut kernels from cobs. Return gnocchi and corn kernels to Dutch oven.

2. For cream sauce, in a medium saucepan combine half-and-half, semisoft cheese, lemon peel, lemon juice, and pepper. Cook over medium heat for 10 minutes, stirring frequently. Stir in the reserved ½ cup cooking water.

3. Pour cream sauce over gnocchi mixture; heat through. Stir in arugula. If desired, sprinkle each serving with basil. **Makes 6 servings.**

**Per serving:** 349 cal., 17 g fat (11 g sat. fat), 44 mg chol., 666 mg sodium, 43 g carb., 1 g fiber, 8 g pro.