

Devin Devasquez' Cajun Shrimp



INGREDIENTS

6 oz. linguine	2 sliced red peppers	1 tbsp. oregano	Parmesan cheese to taste
1/2 cup minced garlic	1 large can crushed tomatoes	1 tsp. cayenne pepper	
2 cups sliced onions	3 cups mushrooms	1 cup white wine	
1 cup chopped green onion	2 tbsp. cajun seasoning	2 lbs shrimp	
		3 basil leaves	

SUGGESTED COOKWARE

large wok

DIRECTIONS

Prepare linguine according to package.

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DIRECTIONS

Drizzle olive oil into a large wok, with heat on medium high, add yellow onion and garlic, red onion, and peppers, cook for about 2 minutes, until onions are somewhat translucent.

Add tomatoes, wine and shrimp. Cook until shrimp turn almost pink. Add spices to taste.

Mix in strained linguine.

Serve into a large bowl and sprinkle fresh parmesan cheese over the top. Enjoy!

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