

SURIMI ALFREDO

Servings 2

Ingredients

2 quarts water with 1 Tbsp salt for boiling pasta
8 oz package **Aquamar Surimi Flakes**
8 ounces Penne Rigate (1/2 box)
2 Tbsp unsalted butter
2 cloves garlic, minced
3/4 cup heavy cream
1 cup frozen peas, thawed
3/4 cup parmesan cheese (shredded)
2 strips bacon cooked crisp (if desired)
Black pepper, fresh ground



Instructions

1. Bring large pot of salted water to a boil and add penne, stir frequently and cook until desired tenderness. Reserve 1/2 cup of cooking water. Drain
2. Preheat large sauté pan to medium heat, add butter and melt, add garlic and cook to slightly brown. Add cream and bring to simmer. Add parmesan and whisk until melted. Add portion of reserved cooking water if a thinner sauce is desired.
3. Add Surimi flakes and peas, let simmer for 1 minute, then add pasta and toss to coat, let simmer another minute.
4. Plate pasta into 2 portions
5. Garnish with a generous dusting of fresh ground black pepper and crumbled crispy bacon

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