

PASTA WITH SHRIMP AND ASPARAGUS IN COCONUT MILK

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kosher salt
8 ounces tagliatelle, linguine or the pasta of your choice
8 ounces asparagus (about 1 bunch), tough parts trimmed
3 Tablespoons olive oil
1 pound medium shrimp, peeled (use shells for stock)
black pepper
1 shallot, minced
1 cup shrimp stock (or chicken stock)
1 cup coconut milk
2 Tablespoons Cognac
2 Tablespoons chives, minced

Steam the asparagus for about 3 minutes, cool them quickly in a bowl of ice-water. Drain well and reserve. Cut in pieces before adding to the sauce.

Bring a large amount of salted water to a boil and start cooking the pasta until a little short of al dente. As the pasta cooks, prepare the sauce. Reserve some of the pasta water when you drain it in case you need to thin the sauce at the end.

Heat the olive oil in a large, preferably non-stick skillet on medium heat. Season the shrimp with salt and pepper, add to the skillet and saute until they start to turn orange, about 1 minute per side. Remove the shrimp to a plate, tent with foil, and reserve. Add the shallots to the skillet, cook until they start to develop a golden brown color, about 3 minutes. Add the stock and bring to a boil, scraping any brown bits from the bottom of the pan. Add the coconut milk, bring to a gentle boil again, cook until the sauce starts to concentrate, thicken, and reduce to about half the volume (about 3 to 4 minutes).

Reduce the heat to low, add the cooked pasta, the reserved shrimp, and asparagus pieces. Toss everything together vigorously, if needed add some of the pasta cooking water, or a little more coconut milk to keep the dish creamy. Adjust seasoning with salt and pepper, stir the cognac, and add chives right before serving.