

PASTA WITH SHRIMP IN CASHEW CREAM SAUCE

(from The Bewitching Kitchen)

For the sauce:

1 cup raw cashews soaked overnight and drained

$\frac{3}{4}$ cup water

2 teaspoon lemon juice

1 teaspoon fine sea salt

$\frac{1}{2}$ teaspoon black pepper

For the pasta:

pasta of your choice

2 tablespoons olive oil

3 cups broccoli florets (or amount to taste)

1 (12 oz) bag shrimp peeled and deveined

salt and pepper to taste

Combine all of the sauce ingredients in a blender and blend on high until smooth. Set aside.

Steam the broccoli in the microwave with just a sprinkle of water for 2 minutes. Reserve. Start cooking the pasta in salted boiling water.

To a skillet, add the olive oil, once hot add the shrimp and sautee until opaque, season with salt and pepper. When the shrimp is almost fully cooked, add the steamed broccoli. Keep covered at a low-simmer. When the pasta is ready, reserve 1 cup of the cooking water, drain the pasta, and add to the skillet with the shrimp and broccoli. Pour most of the reserved water, stir, and add the amount of cashew cream you like, if needed thin the sauce with additional water until you are happy with the consistency. Serve right away.