

Spicy Cashew Shrimp Pasta

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 4-6 people



WINE PAIRING: TORII MOR 2006 OLSON ESTATE
VINEYARD PINOT GRIS

Ingredients:

1 lb. spaghetti, cooked al dente	1 lb. raw shrimp, peeled & deveined
2 Tbsp. canola or peanut oil	juice of one lime
1 Tbsp. fresh ginger, minced	salt & pepper
1 Tbsp. fresh garlic, minced	8 oz. sugar snap peas, cut in half diagonally
¼ to ½ tsp. dried red chili flakes	¾ cup roasted cashews, coarsely chopped
½ cup chopped green onions	¼ cup chopped cilantro
3 medium, ripe tomatoes, cored & chopped	
½ to 1 cup dry white wine	

Heat oil in a large, deep skillet over medium-high heat. Add ginger, garlic, and chili flakes and saute for one minute. Add green onions and

chopped tomato and cook, stirring occasionally, about 3 to 4 minutes. Deglaze by adding ½ cup of wine and scraping up any caramelized bits from the bottom of the pan. Bring sauce to a boil, adding more wine if needed. Stir shrimp and lime juice into the sauce and season with salt and pepper. Cover, and simmer until shrimp are just cooked through, about 5 to 8 minutes, depending on size. Stir occasionally while simmering, to avoid hot spots and overcooking; add in the snap peas about 3 minutes before the shrimp are done. Add the cooked pasta, cashews, and cilantro and toss until pasta is evenly coated with sauce. Season with more salt and pepper if needed.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”