

Sauteed Garlic Prawns with Linguini

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1/2 lb unpeeled, medium-size fresh prawns
2 tbsp chopped chipotle pepper in adobo sauce
(slice open peppers to remove seeds to tone down the heat)
2-4 garlic cloves, minced
2 tbsp olive oil
1/2 cup Traditions Pinot Gris
3/4 cup butter, cut into cubes
2 tbsp fresh lemon juice
1 lb. linguini, cooked
1/4 cup fresh parsley
1/2 cup shredded Parmesan cheese
Salt, to taste
Pepper, to taste

Clean prawns. Sauté peppers and garlic in hot oil in a large skillet over medium-high heat until thoroughly heated.

Add prawns and sauté, stirring constantly, 2-3 minutes. Remove prawns and set aside. Stir in Pinot Gris wine, cook for 1 minute. Add cooked pasta, prawns and stir in butter, salt & pepper, fresh lemon juice. Cook 1-2 minutes or until combined and thoroughly heated. Place pasta in serving bowl, top with parmesan and parsley.

Pairs well with Milbrandt Vineyards 2009 Traditions Chardonnay.

Words from the Winemaker

"Our 2009 Traditions Chardonnay is approachable, fruit-driven and refreshing. The nose offers pineapple, nectarine, lemon, lime, acacia, papaya and tangerine."

-Gordon Hill, Winemaker

