



cara price

CREAMY GARLIC SHRIMP WITH VODKA SAUCE

INGREDIENTS

- 2-3 pounds shrimp, peeled, deveined & tail off
- 15 ounce can tomato sauce
- 15 ounce can coconut milk, full fat
- 1/2 yellow onion, chopped
- 6 cloves garlic, minced
- 3 tablespoons ghee, butter or avocado oil
- 3 tablespoons vodka
- 1 tablespoon apple cider vinegar
- 1 tablespoon italian seasoning
- 1-1/2 teaspoons salt
- 1/2 teaspoon pepper
- 1/2 teaspoon garlic powder
- handful fresh basil, chopped

DIRECTIONS

place the tomato sauce, coconut milk, vodka, apple cider vinegar, italian seasoning, salt, pepper & garlic powder in a blender. blend on low about 5 seconds, just to completely blend all ingredients.

in a large skillet, heat the ghee until melted. add in the onion & sauté until it is slightly browned. add in the garlic & stir continuously for 20-30 seconds.

pour the sauce over the onion & garlic. allow it to come to a boil, then immediately reduce heat so that the sauce is simmering. simmer 10 minutes, stirring occasionally.

once the sauce has simmered 10 minutes, add shrimp to the pan. turn the heat up very slightly. you want a slight boil, but not a rapid one.

cook the shrimp 2-3 minutes. sprinkle with chopped basil. serve immediately over gluten free pasta or spaghetti squash.