

## Recipes in 30 Minutes or Less Across the Fence November 2024

### Speedy Shrimp Pasta Dinner

|                                    |                                 |
|------------------------------------|---------------------------------|
| 1 lb. linguini                     | 2 bunches green onions, chopped |
| 2 Tbsp. olive oil, divided         | 2 Tbsp. olive oil               |
| 2 cloves garlic, chopped           | 2 cloves garlic                 |
| 2 Tbsp. sambal or chili pepper oil | 2 cans diced tomatoes           |
| 1 lb. cooked shrimp                | Juice of one lemon              |
| 8 to 10 oz. mushrooms, sliced      | Splash of Sherry cooking wine   |

Cook the linguini according to package directions. Once it is cooked and set aside. To a large skillet, add 1 tablespoon oil, garlic and sambal (or chili oil). Cook until garlic is browned and add shrimp; cook for about 3 minutes until shrimp is warm and not overcooked. Transfer shrimp to a bowl.

### 30-minute Coq Au Vin

4 slices thick bacon, cut into 1/2-inch strips  
(about 4 1/2 oz.)  
10 oz. mushrooms, halved or quartered  
Salt and freshly ground black pepper  
2 cloves garlic, minced  
1-1/2 Tbsp. all-purpose flour  
2 Tbsp. tomato paste  
2 cups chicken broth

1 cup red wine  
8 to 10 oz. frozen pearl onions  
2 sprigs fresh thyme or pinch dried thyme  
2 Tbsp. cold unsalted butter, cut into 4 pieces  
Pinch sugar  
1 cooked rotisserie chicken, cut into 8 pieces  
1 teaspoon chopped fresh parsley, for garnish

Put the bacon into an unheated large skillet and cook over medium heat, stirring periodically, until the bacon is browned and crisp, about 8 minutes. Transfer the bacon to a small bowl with a slotted spoon and set aside. Discard all but 2 tablespoons of the bacon fat in the pan. Increase the heat to medium-high. Add the mushrooms, 1/4 teaspoon salt and several grinds of pepper and cook until browned, 2 to 3 minutes. Stir in the garlic, tomato paste and cook, stirring, until the tomato paste darkens a little, about 1 minute. Add the chicken broth, wine, onions, thyme, and 1/2 teaspoon salt and more pepper. Bring to a boil, then let simmer until thickened, about 4 minutes. Turn the heat down to medium, and whisk in the butter a little at a time. If the sauce tastes a little too acidic, add the sugar. Nestle the chicken and cooked bacon into the sauce, and simmer gently until the chicken is heated through, 6 to 7 minutes. (This could take up to 10 minutes if the chicken is cold, or as little as 3 minutes if it is warm.) Spoon the sauce over the chicken pieces periodically to coat completely. If the sauce is too thick, remove the thyme stems, sprinkle with the parsley and serve.