

# Happy Mouth<sup>®</sup>

*Our Search for Authentic  
Food Experiences at Home  
and Around the World.*

## **Spicy Southwest Shrimp Pasta**

Serves 4

1 pound wild-caught gulf shrimp  
Red pepper seeded and diced  
1/2 large sweet onion, diced  
1 cup corn off the cob or frozen corn  
1/2 cup of your favorite BBQ sauce  
1 tbsp. Southwest spice mix\*  
1 tbsp. Olive oil  
1 pound of long, thin pasta noodles



### Instructions:

1. Peel and clean shrimp and toss with spice mix and set aside
2. Fill pasta pot with salted water and set to boil
3. Add oil to hot, deep-sided sauté pan and add onions and red peppers. Sauté until tender and slightly browned on the edges.
4. Add corn to pan. Add shrimp and after the shrimp is cooked, mix in BBQ sauce and let simmer for 10 minutes
5. Place pasta and water and boil until cooked. Drain pasta and add to sauté pan with sauce and toss well.

### \* **Southwest Spice Mix**

If you can't buy some pre-made, use below as a guide. It keeps for a very long time in a cool, dry place

2 tsp. dark brown sugar  
1 1/2 tsp. paprika  
1 1/2 tsp. garlic powder  
1 1/2 teaspoons ground black pepper  
1 teaspoon kosher salt  
1 tsp. Chili powder  
1/2 tsp. Cumin  
1/2 tsp. Oregano

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