
Oyster Spaghetti

Servings: 4

From the kitchen of Brett Broussard

2 tablespoons butter
1/2 cup andouille sausage, sliced quarter moon
1/4 cup purple onion or shallot, chopped fine
1/4 cup red bell pepper, chopped fine
1 tablespoon garlic, minced
1/2 cup white wine
1 teaspoon chicken base
1 cup heavy cream
1/2 cup grated parmesan cheese
1/4 cup green onions, sliced
1/4 cup parsley, chopped
1 pint oysters, drained
12 ounces fettucine
1 teaspoon fresh ground pepper
2 teaspoons salt

Melt butter over medium heat in a pot. Add andouille sausage, onions, and bell peppers and saute for 5 minutes. Add garlic and saute another minute. Pour in white wine and a tablespoon of chicken base and simmer for 2 minutes. Add heavy whipping cream, half of the parmesan cheese, and the green onions and parsley (reserving some for garnish) and simmer for about 4 minutes. Add the oysters, season with salt and pepper, and cook an additional 3 minutes or until the oysters start to curl on the ends. Toss with the fettucine noodles and top with remaining parmesan cheese, green onions, and parsley.