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# 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.