Charred Lemon Penne with Shrimp

1/2 pound cooked penne pasta

1/2 pound shrimp, peeled and deviened

8 ounces mushrooms, washed and sliced thin

1 clove garlic, minced

1 shallot, minced

2 Tablespoons oil

1Tablespoon butter

1/4 cup marsala wine

2 1/2 Tablespoons half and half

pinch of red pepper flakes

2 ounces Parmesan cheese

2 lemons, cut in half

2 Tablespoons fresh basil

Cook penne according to package directions and drain.

Place lemons, cut side down, in hot skillet. Cook until charred.

Heat 1 T. oil and butter in skillet. Add garlic and shallots and cook until soft.

Add mushrooms and cook until liquid is absorbed. Remove mixture from skillet.

Heat 1 T. oil in skillet and cook shrimp until almost pink.

Add marsala and continue to cook until shrimp is opaque.

Remove shrimp from skillet.

Combine juice from 1 lemon, half and half, red pepper flakes and half of the Parmesan cheese.

Add to skillet along with remaining marsala. Simmer until slightly thickened.

Add pasta and toss to coat.

Add mushrooms, basil and shrimp and stir to combine.

Spoon into a bowl. Top with remaining Parmesan cheese and serve with reserved charred lemon.