

Nov 2022

# The Tiny Times

Edition #2

~<https://www.patreon.com/cottagegoddess>~

## COTTAGE NEWS

November was such a great month for the cottage! Once the lights were installed, the tiny village came to life. The next project that Goddess is working on to elevate the village, is installing hot tubs and pools! To celebrate the November month in the cottage, I hosted a game night on discord! It was so much fun and special thanks to all who made it!

## NOVEMBER SHOUTOUT

I'm so thankful for all of the love from my tiny army. Thank you for defending my cottage so diligently!

## MUSIC

My monthly Spotify playlist  
 • <https://open.spotify.com/playlist/7uxmbTE7BP4xiP5nKSa1kd?si=0634bce3063e45f4>

This month, I remembered how amazing Rammstein is and discovered Lil Uzi.



This month's special shoutout goes to...  
 inch\_high\_guy <3

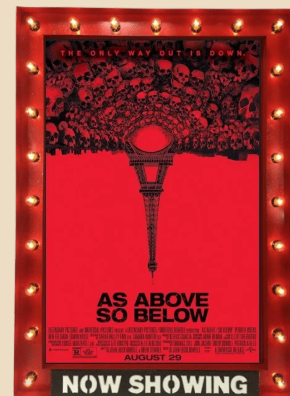
## MOVIES



So entertaining! I loved the synth music and FNAF-esque visuals. Definitely worth the watch if you have HULU!



This is one of those movies where the two characters are stranded in one location...I personally love that trope. I was on edge the entire time!



My new favorite movie of all time! The horror version of tomb raider meets Blair Witch project.

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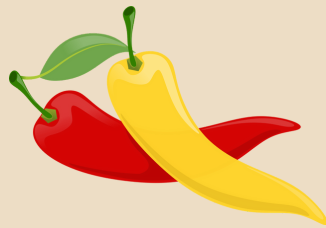
## GODDESS EATS: CHILIS CAJUN SHRIMP PASTA

### INGREDIENTS

- 8 ounces penne pasta
- 3 tbsp butter
- 1 clove garlic, minced
- 1 pint heavy cream
- 1 cup grated parmesan cheese
- 1 tbsp Cajun seasoning, plus 1 tsp, see notes
- salt and pepper, to taste
- 1 tbsp olive oil
- 1 pound large shrimp, peeled and deveined



I've had so much fun exploring mortal chain restaurants. My favorite so far has definitely been Chilis LLC. I love their Cajun shrimp pasta. I found this recipe and am going to try to make it on stream sometime!



### INSTRUCTIONS

1. Cook pasta in a large pot of boiling water for 8-10 minutes until al dente, then drain.
2. While the pasta cooks, in a separate pan heat 1 tablespoon of olive oil over medium heat. Season shrimp with salt and pepper and 1 teaspoon of Cajun seasoning. Add shrimp and cook for around 2 minutes then flip and cook for around 2-3 minutes until cooked through, then transfer to a plate and set aside.
3. Wipe the pan, then heat butter over medium heat until melted. Add garlic and cook until fragrant, about 30-45 seconds.
4. Add cream and 1 tablespoon of cajun seasoning and stir to combine then bring to low simmer.
5. Working in batches, add parmesan cheese, stirring frequently, until each batch is melted. Continue cooking for 1-2 minutes until sauce is thickened and coats spoon.
6. Add salt and pepper to taste then add cooked pasta and stir or toss to combine until the pasta is well coated. Serve pasta in bowls and top with cooked shrimp and additional parmesan cheese.



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## OUT OF THIS WORLD EDITS

Goddess loves all of the edits created in her honor <3 These are my favorite from the month! Thank you Goddess will spare you from her torment...for now (;

