



Creamy Shrimp Pasta with Garlic Sauce



Ingredients:

- 12 oz. Linguini
- 1 lb. Large shrimp, peeled and deveined
- 2 TBLs Olive oil
- 3 Cloves garlic, minced
- 1 Cup heavy cream
- ½ Cup grated Parmesan cheese
- 1 tsp Italian seasoning
- ½ tsp Red pepper flakes (optional)
- 2 TBLs Butter
- Salt and black pepper, to taste
- Fresh parsley, chopped, for garnish

Method:

1. Boil pasta until al dente for the perfect base of this creamy seafood dinner. Drain and set aside.
2. In olive oil, cook shrimp with garlic until pink and slightly golden for the best shrimp flavor. Remove and keep warm.
3. In the same pan, melt butter, add cream, Parmesan, and Italian seasoning. Stir for a creamy garlic pasta sauce that's irresistible.
4. Add pasta into the sauce, coating it well for a comforting weeknight meal full of flavor.
5. Top with shrimp, sprinkle with parsley and red pepper flakes, and serve hot for a restaurant-quality pasta dish.