



Lemon Butter Garlic Shrimp Pasta

Description

Ingredients

8 oz linguine or your favorite pasta

1 lb large shrimp, peeled and deveined

Salt and black pepper to taste

3 tablespoons unsalted butter

4 cloves garlic, minced

Zest of 1 lemon

Juice of 1 lemon

1/2 teaspoon red pepper flakes (optional)

1/4 cup fresh parsley, chopped

Grated Parmesan cheese for serving

Execution

1

Cook the Pasta: Boil the pasta in a large pot of salted water according to package instructions. Drain and set aside.

2

Season the Shrimp: Pat the shrimp dry with paper towels. Season with salt and black pepper.

3

Sauté Shrimp: In a large skillet, melt 2 tablespoons of butter over medium-high heat. Add the shrimp and cook for 2-3 minutes per side or until they turn pink and opaque. Remove the shrimp from the skillet and set aside.

4

Make the Lemon Garlic Sauce: In the same skillet, add the remaining butter. Sauté minced garlic until fragrant but not browned. Add lemon zest, lemon juice, and red pepper flakes if using. Stir to combine.

5

Combine Shrimp and Pasta: Return the cooked shrimp to the skillet. Add the cooked pasta and toss everything together until well coated in the lemon garlic sauce.

6

Finish and Garnish: Sprinkle fresh parsley over the pasta and toss once more. Season with additional salt and black pepper if needed.

7

Serve: Divide the Lemon Butter Garlic Shrimp Pasta among plates. Garnish with grated Parmesan cheese.

Additional tips

- For added freshness, squeeze extra lemon juice over the pasta before serving.
- Feel free to add a handful of cherry tomatoes or baby spinach for extra color and flavor.
- Serve with a side of crusty bread to soak up the delicious sauce.

Date

2024/12/23

Meta Fields

Total Time : 25 min

Servings : 4

Prep Time : 10 min

Difficulty : Easy

Cooking Time : 15 min

Recipe Desc : Indulge in the simplicity of flavors with this Lemon Butter Garlic Shrimp Pasta. Succulent shrimp are bathed in a luscious lemon butter garlic sauce, creating a quick and easy yet wonderfully satisfying meal.

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