



Shrimp Linguine

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

This shrimp linguine recipe is quick and easy to make for a dinner party a romantic meal or just a quick family dinner Already cooked salad shrimp works great I also occasionally substitute chicken for shrimp for another great flavored dish

Ingredients

— - 1 ½ pounds cooked fresh shrimp - 6 tablespoons butter - 1 tablespoon minced garlic - 1 cup heavy whipping cream - ½ cup chopped parsley - 3 tablespoons chopped fresh basil - ½ teaspoon dried thyme - ¾ cup grated Parmesan cheese - salt to taste - ground black pepper to taste - 1 (16 ounce) package linguini pasta

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook linguine at a boil until tender yet firm to the bite
2. about 11 minutes. Meanwhile
3. melt butter in a large skillet over medium heat. Add garlic
4. and sauté briefly to release flavor. Add cream; heat just to boiling
5. stirring frequently. Reduce heat to low; stir in shrimp
6. parsley
7. basil
8. and thyme. Continue cooking until shrimp are just heated through; remove sauce from heat. Drain pasta and toss lightly with cream sauce. Add Parmesan cheese
9. salt
10. and pepper to taste; toss again and serve.