



Pesto Cream Sauce

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This creamy pesto sauce is a combination of the best ingredients to create a rich velvety and delicious sauce

Ingredients

- - 1 (16 ounce) package linguine pasta - 2 tablespoons olive oil - 1 small onion
- chopped - 8 cloves garlic
- sliced - ½ cup butter - 2 tablespoons all-purpose flour - 2 cups milk - 1 pinch salt - 1 pinch pepper - 1 ½ cups grated Romano cheese - 1 cup prepared basil pesto - 1 pound cooked shrimp
- peeled and deveined - 20 mushrooms
- chopped - 3 roma (plum) tomato
- diced

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil. Stir in linguine and return to a boil. Cook pasta uncovered
2. stirring occasionally
3. until tender yet firm to the bite
4. about 8 to 10 minutes; drain. Dotdash Meredith Food Studios Heat olive oil in a large skillet over medium heat. Sauté onion until tender and translucent. Stir in garlic and butter; sauté until garlic is soft and fragrant
5. about 1 minute. Dotdash Meredith Food Studios Dissolve flour in milk; stir into onion mixture. Season with salt and pepper; simmer for 4 minutes
6. stirring constantly. Add cheese and stir until melted. Stir in pesto. Add shrimp
7. mushrooms
8. and tomatoes; cook for 4 minutes
9. or until heated through. Dotdash Meredith Food Studios Add pasta and toss until evenly coated. Dotdash Meredith Food Studios