



Scrumptious Seafood Linguine

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

This seafood linguine recipe is so easy to make I make it at least once a month If you love seafood and pasta you will love this dish

Ingredients

- - 2 (9 ounce) packages fresh linguine pasta - ¼ cup butter - 1 clove garlic
- chopped - 1 cup heavy cream - ½ pound imitation crabmeat - ½ pound cooked salad shrimp - 1 cup freshly grated Parmesan cheese - salt and pepper to taste - 1 tablespoon chopped fresh parsley

Instructions

1. Bring a large pot of lightly salted water to a boil. Add linguine and cook until tender yet firm to the bite
2. about 3 minutes. At the same time
3. melt butter in a large skillet over medium heat. Add garlic and sauté until fragrant
4. about 1 minute. Stir in cream and cook until thickened
5. about 5 minutes. Add crabmeat
6. shrimp
7. Parmesan
8. salt
9. and pepper. Reduce the heat to low and cook until heated through
10. 2 to 3 minutes. Transfer cooked linguine to a serving platter. Pour seafood sauce over top and garnish with parsley.