



Shrimp and Mushroom Linguini with Creamy Cheese Herb Sauce

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This recipe is a gift from the gods You can easily substitute the shrimp and mushrooms for something else

Ingredients

- - 1 (8 ounce) package linguini pasta - 2 tablespoons butter - ½ pound fresh mushrooms
- sliced - ½ cup butter - 2 cloves garlic
- minced - 1 (3 ounce) package cream cheese - 2 tablespoons chopped fresh parsley - ¾ teaspoon dried basil - ½ cup boiling water - ½ pound cooked shrimp

Instructions

1. Bring a large pot of lightly salted water to a boil. Add linguini and cook until tender
2. about 7 minutes. Drain. Meanwhile
3. heat 2 tablespoons butter in a large skillet over medium-high heat. Add mushrooms; cook and stir until tender. Transfer to a plate. In the same pan
4. melt 1/2 cup butter with the minced garlic. Stir in the cream cheese
5. breaking it up with a spoon as it melts. Stir in the parsley and basil. Simmer for 5 minutes. Mix in boiling water until sauce is smooth. Stir in cooked shrimp and mushrooms; heat sauce through. Toss linguini with shrimp sauce and serve.