

Angel Hair Pasta with Garlic Shrimp and Broccoli

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This makes the best cream sauce Ive ever had Its a quick meal that is a sure way to impress company without the hassle

Ingredients

- - 1 (12 ounce) package angel hair pasta - 2 ½ tablespoons butter
- divided - 1 ½ tablespoons all-purpose flour - 1 ½ cups milk - ½ cup heavy cream - 1 ½ tablespoons pesto - 1 ½ tablespoons chopped fresh parsley - 3 cloves garlic
- minced - 2 tablespoons grated Parmesan cheese - 2 teaspoons salt
- divided - ½ teaspoon ground white pepper - 1 dash Worcestershire sauce - 1 dash hot sauce - ½ (16 ounce) package frozen broccoli florets
- thawed - 1 pound jumbo shrimp
- peeled and deveined - 3 cloves garlic
- minced

Instructions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Melt 1.5 tablespoons butter in a medium saucepan over medium heat. Stir in flour and cook for 2 minutes. Slowly stir in milk and cream; simmer
2. stirring constantly
3. until thickened. Mix in pesto
4. parsley
5. 3 cloves minced garlic
6. Parmesan cheese
7. 1 teaspoon salt
8. white pepper
9. Worcestershire sauce and hot sauce. Reduce heat to low and allow to simmer. Meanwhile
10. place broccoli in a steamer over 1 inch of boiling water
11. and cover. Cook until tender but still firm
12. about 2 to 6 minutes. Drain. Melt 1 tablespoon butter in a large skillet. Saute shrimp
13. remaining 3 cloves minced garlic
14. and 1 teaspoon salt for 5 minutes
15. or until shrimp are pink. In a large bowl
16. toss pasta
17. shrimp and broccoli; pour sauce over and serve.