



Tomato amp Basil Shrimp in Garlic Butter Sauce

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

2

Description

This tomatobasil shrimp and pasta dish is simple and flavorful with garlic butter sauce served over delicate angel hair

Ingredients

- - ¼ pound angel hair pasta - 8 tablespoons LAND O LAKES® Butter
- divided - ½ pound uncooked medium shrimp
- peeled and deveined - 5 cloves garlic
- minced - 1 tomato
- diced - 3 tablespoons coarsely chopped fresh basil
- plus more for garnish - 2 tablespoons extra-virgin olive oil - salt and ground black pepper to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook angel hair pasta in boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. 4 to 5 minutes. Drain; keep warm. Melt 2 tablespoons butter in a large skillet over medium heat. Cook shrimp in hot butter
5. stirring occasionally
6. until the meat is opaque and bright pink on the outside
7. 3 to 4 minutes. Use a slotted spoon to transfer shrimp to a warm plate. Cook and stir garlic in the same skillet over medium heat until fragrant
8. about 1 minute. Add tomato
9. remaining 6 tablespoons butter
10. basil
11. and extra-virgin olive oil. Stir in cooked shrimp. Serve over warm pasta and garnish with additional basil.