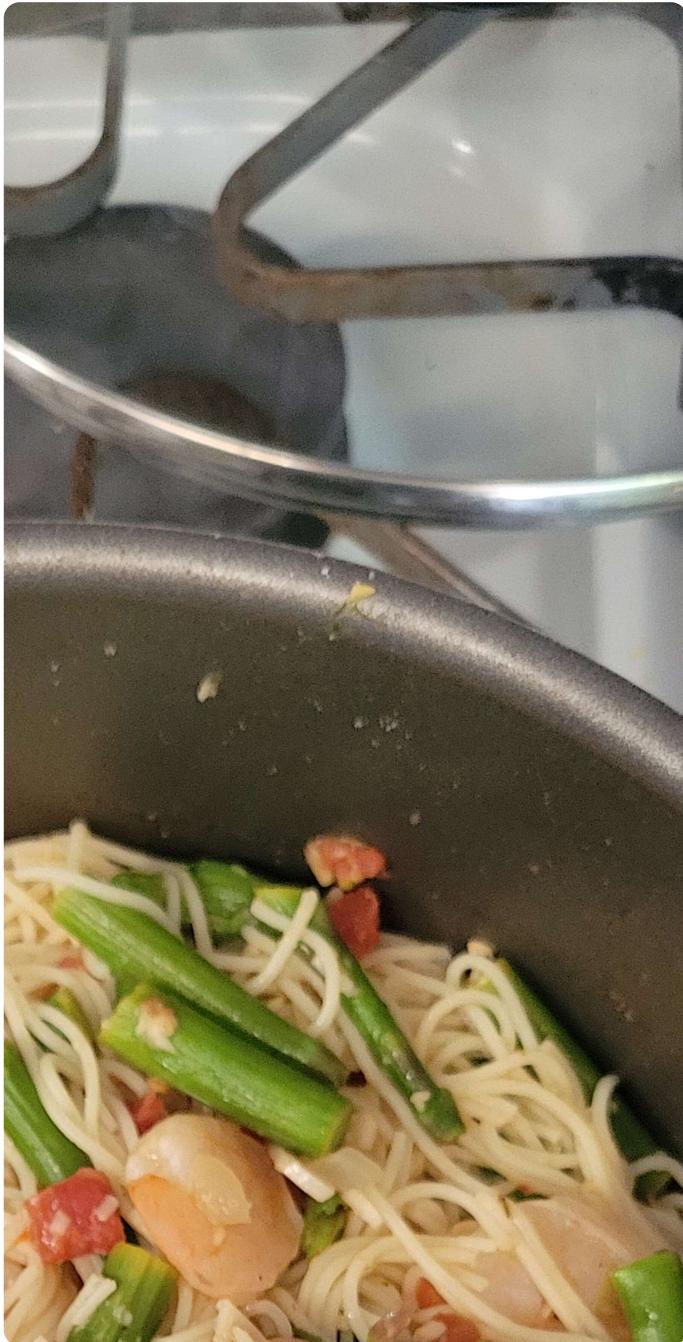




Garlic Angel Hair Shrimp

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

This was inspired by one of my favorite restaurant pasta dishes I keep the lemon separate until the end due to a picky family member but you could add it earlier if everyone likes lemon Do not use precooked shrimp and dont overcook the shrimp

Ingredients

- - ½ (16 ounce) package angel hair pasta - ¼ cup butter
- divided - 1 (16 ounce) package frozen peeled-and-deveined shrimp - ½ cup diced onion - 2 teaspoons minced garlic - ¾ cup diced tomatoes - 1 bunch fresh asparagus spears
- trimmed and cut into 1-inch pieces - salt to taste - ¼ cup grated Parmesan cheese
- or to taste - 4 wedges lemon (Optional)

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook angel hair in the boiling water
2. stirring occasionally until cooked through but firm to the bite
3. 4 to 5 minutes. Drain
4. reserving 1 cup of the water. Melt 1 tablespoon in a large skillet over high heat. Saute shrimp in hot butter until no longer pink
5. about 5 minutes. Remove shrimp with a slotted spoon to a bowl
6. retaining liquid in the skillet. Reduce heat to medium-high. Cook onion and garlic in the retained liquid in the skillet until the onions are translucent 5 to 7 minutes. Stir tomatoes into the onion mixture; cook and stir until the tomatoes soften
7. about 5 minutes. Stir asparagus into the tomato mixture and add the reserved water from cooking the pasta; bring liquid to a simmer and cook until the asparagus is tender
8. about 5 minutes. Add the shrimp and angel hair pasta; stir. Cook until the shrimp is completely opaque in the middle
9. 2 to 3 minutes more. Season with salt and garnish with Parmesan cheese and lemon wedges.