



Shrimp Scampi with Angel Hair Pasta

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Prep Time

1 hr 5 mins

Difficult

Medium

Servings

6

Description

This is always a hit The best part is how fast you can whip it up You could just buy roasted tomatoes in a jar but I think roasting them yourself gives the dish a very fresh deep flavor

Ingredients

- - cooking spray - $\frac{3}{4}$ pound Roma (plum) tomatoes
- halved lengthwise - 1 (16 ounce) package angel hair pasta - 2 teaspoons olive oil
- or more to taste - salt and ground pepper to taste - 1 pound butter
- cut into cubes - 3 tablespoons grated red onion - 6 cloves garlic
- or more to taste
- minced - 3 tablespoons minced fresh basil
- divided - 2 pounds shrimp
- peeled and deveined - 10 fresh mushrooms
- quartered - 2 teaspoons garlic powder - $\frac{1}{4}$ cup lemon juice - $\frac{1}{2}$ cup grated Parmesan cheese

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Prepare a baking sheet with cooking spray. Arrange tomato halves onto prepared baking sheet. Drizzle olive oil over the tomatoes; season with salt and pepper. Roast tomatoes in preheated oven until edges are crisp
2. about 35 minutes. Transfer to a cutting board to cool; cut into small chunks. Bring a large pot of lightly salted water to a boil. Cook angel hair in the boiling water
3. stirring occasionally until cooked through but firm to the bite
4. 4 to 5 minutes; drain. Transfer to a large bowl. Melt butter in a skillet over low heat. Cook and stir onion
5. garlic
6. and half the basil in the hot butter until the onion is translucent
7. about 5 minutes. Stir shrimp
8. tomato chunks
9. mushrooms
10. and garlic powder into the onion mixture. Increase heat to medium-low and cook and stir until shrimp are bright pink on the outside and the meat is no longer transparent in the center
11. about 6 minutes. Pour shrimp mixture over the angel hair pasta; top with Parmesan cheese and lemon juice and toss to coat pasta completely. Garnish with remaining basil.