

Garlic Butter Salmon & Shrimp over Creamy Parmesan Pasta

Creamy Garlic Butter Salmon and Shrimp Pasta



TIME
40 min

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INGREDIENTS

For the Salmon & Shrimp:

2 salmon fillets (skin-on or off, ~6 oz each)

6-8 large shrimp, peeled and deveined

1 tbsp olive oil

1 tbsp butter

2 cloves garlic, minced

1 tsp salt & black pepper

$\frac{1}{2}$ tsp paprika

Juice of $\frac{1}{2}$ lemon

For the Creamy Garlic Pasta:

8 oz pasta (fettuccine or spaghetti recommended)

2 tbsp butter

3 cloves garlic, minced

1 cup heavy cream

$\frac{1}{2}$ cup grated Parmesan cheese

$\frac{1}{2}$ cup cherry tomatoes, halved

$\frac{1}{2}$ cup peas (optional)

Salt and pepper, to taste

Fresh parsley, chopped, for garnish

Extra lemon wedges for serving

DIRECTIONS

1. Step 1: Cook the Pasta: Bring a pot of salted water to a boil.
2. Add pasta and cook until al dente (follow package directions).
3. Drain, reserving $\frac{1}{2}$ cup of pasta water, and set aside.
4. Step 2: Sear the Salmon and Shrimp: Heat olive oil and butter in a large skillet over medium-high heat.
5. Season salmon with salt, pepper, and paprika.
6. Sear salmon, skin-side down (if applicable), for 4-5 minutes per side, until golden and just cooked through. Remove and set aside.
7. Add shrimp to the same pan, season lightly, and cook for 2 minutes per side until pink and opaque. Remove and set aside.
8. Step 3: Make the Garlic Parmesan Sauce: In the same pan, melt 2 tbsp butter.
9. Saut  garlic until fragrant, about 30 seconds.
10. Pour in heavy cream and simmer for 2-3 minutes.
11. Stir in : Parmesan, salt, and pepper. Let it melt and thicken.
12. Toss in cherry tomatoes and peas (if using), and cook for another 2 minutes.
13. Step 4: Assemble the Pasta: Add cooked pasta to the sauce and toss to coat.
14. Use reserved pasta water, a tablespoon at a time, to loosen sauce if needed.
15. Nestle the cooked salmon and shrimp on top.
16. Finish with a squeeze of lemon juice and a generous sprinkle of fresh parsley.

TIPS FOR SUCCESS

Don't overcook seafood- shrimp should just turn pink , and salmon should flake easily with a fork.

Use fresh Parmesan for best flavor and a smooth sauce texture.

Add spinach, mushrooms, or asparagus for a veggie-packed variation.

Use half-and-half in place of heavy cream for a lighter version (reduce cheese slightly).

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