

## Indulge in Creamy Garlic Shrimp Penne with Provolone Sauce

1 pound large shrimp, peeled and deveined



**TIME**  
**3-4 min**

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### INGREDIENTS

- 12 ounces penne pasta
- 1 tablespoon olive oil
- 1 pound large shrimp, peeled and deveined
- 4 garlic cloves, minced
- 2 cups shredded provolone cheese
- 1 1/2 cups heavy cream
- 1/2 teaspoon paprika
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons chopped fresh parsley

### DIRECTIONS

- 1.** Cook the : Penne: Cook the penne pasta according to package instructions. Drain and set aside.
- 2.** SautØ the Shrimp: In a large skillet, heat the olive oil over medium heat. Add the shrimp, minced garlic, and paprika. SautØ until the shrimp are pink and cooked through, about 3-4 minutes. Remove the shrimp from the skillet and set aside.
- 3.** Make the : Sauce: Reduce the heat to medium-low. In the same skillet, stir in the heavy cream, salt, and black pepper. Bring to a gentle simmer.
- 4.** Add the : Cheese: Whisk in the shredded provolone cheese, stirring until the sauce is smooth and creamy.
- 5.** Combine: Toss the cooked penne and sautØed shrimp into the sauce, ensuring everything is evenly coated.
- 6.** Garnish and : Serve: Garnish with chopped fresh parsley and serve warm for a decadent shrimp pasta experience!

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/indulge-in-creamy-garlic-shrimp-penne-with-provolone-sauce/>