

Garlic Shrimp Penne in Provolone Cream Sauce: A Restaurant-Worthy Pasta at Home

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TIME
1 min

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INGREDIENTS

- 1 lb shrimp, peeled and deveined
- 12 oz penne pasta
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1 cup shredded provolone cheese
- 2 tbsp butter
- 1/4 cup grated Parmesan cheese
- Salt and pepper, to taste
- Fresh parsley, chopped, for garnish

DIRECTIONS

- 1.** Cook the pasta: Boil penne pasta according to package directions until al dente. Drain and set aside.
- 2.** SautØ garlic in a large skillet, melt butter over medium heat. Add minced garlic and cook for 1 minute, just until fragrant.
- 3.** Cook shrimp: Add shrimp to the skillet. Cook until they turn pink and opaque-about 2-3 minutes per side. Remove and set aside.
- 4.** Make the sauce: In the same skillet, pour in the heavy cream. Bring to a light simmer and add shredded provolone. Stir continuously until the cheese is fully melted and the sauce is smooth.
- 5.** Add pasta and season: Return the penne to the skillet and toss to coat in the cream sauce. Stir in grated Parmesan. Season with salt and pepper to taste.
- 6.** Finish with shrimp: Return shrimp to the skillet and gently fold them into the pasta. Let it all simmer for 2-3 minutes until everything is heated through.
- 7.** Serve hot: Garnish with freshly chopped parsley and serve immediately.

SWAPS & NOTES

Shrimp: You can swap in scallops or chicken if shrimp isn't your thing.

Provolone cheese: Mozzarella or a white cheddar can sub in here, but provolone offers a slightly smoky richness.

Penne pasta: Any short pasta like rigatoni or farfalle will work just as well.

Heavy cream: Half-and-half will lighten the sauce a bit but may thin it out.

TIPS FOR SUCCESS

If using frozen, be sure to thaw and pat dry thoroughly.

Don't overcook the garlic -you want it fragrant, not bitter.

Stir cheese in gradually to avoid clumping.

Reserve a little pasta water in case you want to thin out the sauce later.

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

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