

Creamy Burrata Shrimp Pasta with Garlic Butter and Spinach

Some recipes just feel like a hug in a bowl-and this



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30 min

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INGREDIENTS

For the Pasta:

- 8 oz rigatoni pasta ?
- 1 lb large shrimp, peeled and deveined ?
- 2 tbsp butter ?
- 4 cloves garlic, minced ?
- 2 cups fresh spinach ?
- 1 tbsp olive oil

$\frac{1}{8}$ tsp red pepper flakes (optional) ?

Salt and black pepper, to taste ??

For the Topping:

- 1 ball burrata cheese
- Fresh basil leaves, for garnish ?
- Zest of 1 lemon, for garnish ?

DIRECTIONS

- 1. Cook the Pasta:** Bring a large pot of salted water to a boil. Cook rigatoni according to package directions until al dente. Drain and set aside.
- 2. SautØ Garlic & Shrimp:** While the pasta cooks, heat olive oil and butter in a large skillet over medium heat. Add minced garlic and sautØ for 1 minute until fragrant. Add shrimp, red pepper flakes, salt, and pepper. Cook for 2-3 minutes per side until shrimp is pink and fully cooked.
- 3. Add Spinach:** Toss in fresh spinach and stir until wilted, about 1-2 minutes. Turn off heat to prevent overcooking.
- 4. Combine with Pasta:** Add the cooked rigatoni to the skillet. Toss everything together so the pasta is coated in that garlic butter goodness.
- 5. Plate & Garnish:** Transfer to a serving bowl or individual plates. Top with a generous ball of creamy burrata. Sprinkle with lemon zest and fresh basil leaves for a pop of color and brightness.
- 6. Serve immediately** while the burrata melts into the warm pasta-pure perfection!

SWAPS & NOTES

& Swaps Shrimp: Use fresh or thawed frozen shrimp. You can also sub in scallops or chunks of salmon.

Burrata: If unavailable, use fresh mozzarella or a dollop of ricotta.

Spinach: Kale or arugula make great substitutes for a heartier green.

TIPS FOR SUCCESS

Don't overcook the shrimp: They only need a couple of minutes per side.

Use high-quality burrata: It makes all the difference in texture and flavor.

Zest before you slice: Always zest your lemon before cutting it open-it's easier and more flavorful.

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

Original recipe: <https://chefmaniac.com/creamy-burrata-shrimp-pasta-with-garlic-butter-and-spinach/>