

## Slow Cooker 4-Ingredient Garlic Shrimp Pasta: A Simple, Flavorful Meal

a quick, easy, and flavorful pasta dish



**TIME**  
**5 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 1 pound shrimp (peeled and deveined)
  - 8 ounces pasta (spaghetti, linguine, or fettuccine)
  - 4 tablespoons butter, melted
  - 4 cloves garlic, minced
- Optional Add-Ons:
- $\frac{1}{2}$  teaspoon red pepper flakes (for spice)
  - $\frac{1}{4}$  cup Parmesan cheese (for richness)
  - $\frac{1}{4}$  cup fresh parsley (for garnish)
  - Juice of  $\frac{1}{2}$  lemon (for brightness)

How to Make Slow Cooker 4-Ingredient Garlic Shrimp Pasta:

1. Cook the Pasta Separately:

Bring a pot of salted water to a boil and cook pasta until al dente.

Drain and set aside.

2. Prepare the Slow Cooker:

In a slow cooker, combine melted butter, minced garlic, and shrimp.

Stir to coat the shrimp evenly.

3. Slow Cook the Shrimp:

Cover and cook on LOW for 2-3 hours or until shrimp is pink and fully cooked.

4. Toss Everything Together:

Add the cooked pasta to the slow cooker and toss everything together.

Garnish with Parmesan cheese, parsley, and a squeeze of lemon juice if desired.

5. Serve and Enjoy!:

Serve warm with garlic bread or a fresh side salad.

My Best Tips for Perfect Garlic Shrimp Pasta:

Use fresh shrimp if possible - It gives the best texture and flavor.

Cook the pasta separately - This prevents it from becoming mushy in the slow cooker.

Want extra sauce? - Add 1/2 cup of chicken broth or heavy cream.

For more flavor - Stir in red pepper flakes or extra garlic.

What to Serve with Garlic Shrimp Pasta:

Garlic bread or dinner rolls - Perfect for soaking up extra sauce.

A crisp green salad - Adds freshness and balance.

Steamed or roasted vegetables - Asparagus, broccoli, or zucchini work well.

A glass of white wine - Pairs beautifully with the buttery shrimp.

FAQs:

## DIRECTIONS

1. Cook the Pasta Separately: Bring a pot of salted water to a boil and cook pasta until al dente.
2. Drain and set aside.
3. Prepare the Slow Cooker: In a slow cooker, combine melted butter, minced garlic, and shrimp.
4. Stir to coat the shrimp evenly.
5. Slow Cook the Shrimp: Cover and cook on LOW for 2-3 hours or until shrimp is pink and fully cooked.
6. Toss Everything Together: Add the cooked pasta to the slow cooker and toss everything together.
7. Garnish with : Parmesan cheese, parsley, and a squeeze of lemon juice if desired.
8. Serve and Enjoy!: Serve warm with garlic bread or a fresh side salad.
9. My Best Tips for Perfect Garlic Shrimp Pasta: Use fresh shrimp if possible - It gives the best texture and flavor.
10. Cook the pasta separately - This prevents it from becoming mushy in the slow cooker.
11. Want extra sauce? - Add 1/2 cup of chicken broth or heavy cream.
12. For more flavor - Stir in red pepper flakes or extra garlic.
13. What to Serve with Garlic Shrimp Pasta: This dish pairs beautifully with:
14. Garlic bread or dinner rolls - Perfect for soaking up extra sauce.
15. A crisp green salad - Adds freshness and balance.
16. Steamed or roasted vegetables - Asparagus, broccoli, or zucchini work well.

17. A glass of white wine - Pairs beautifully with the buttery shrimp.
18. FAQs: Can I use frozen shrimp? Yes! Just make sure they're thawed and patted dry before adding them to the slow cooker.
19. Can I make this ahead of time? Yes! Store leftovers in an airtight container in the fridge for up to 3 days. Reheat gently on the stovetop with a splash of butter or broth.
20. Can I use a different type of pasta? Absolutely! Linguine, fettuccine, or penne work great with this dish.
21. This : Slow Cooker 4-Ingredient Garlic Shrimp Pasta is simple, rich, and full of bold flavors, making it the perfect meal for busy nights or effortless entertaining. Whether you serve it as a cozy family dinner or meal prep for the week, this dish is always a hit!
22. Give it a try and let me know how it turns out!

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

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