

Quick and Easy Garlic Shrimp Spaghetti for a Weeknight Meal

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TIME
15 min

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INGREDIENTS

1 lb medium shrimp, deveined and tails removed
1 lb spaghetti noodles
6-8 garlic cloves, minced (to personal taste)
1/4 cup butter
Olive oil (3 drizzles)
Italian seasoning
Fresh ground pepper
Red pepper flakes
Salt
Fresh herbs (such as parsley or basil, according to taste)

DIRECTIONS

- 1. Cook the : Pasta:** Bring a large pot of water to a boil. Add salt to the water, along with a drizzle of olive oil and any fresh herbs you want to use. Add the spaghetti and cook according to the package directions until it is tender. Before draining the pasta, reserve about 1 cup of the starchy pasta water. Drain the spaghetti and set it aside.
- 2. Prepare the : Shrimp:** While the pasta is cooking, wash your shrimp and make sure they are deveined with the tails removed. Pat them dry with a paper towel.
- 3. SautØ the Shrimp:** In a large skillet, melt the 1/4 cup of butter over medium heat. Add the shrimp to the pan. Let the shrimp cook for a few minutes until they just begin to turn pink and curl.
- 4. Add the : Garlic and Oil:** Once the shrimp have just started to cook, add the minced garlic and a few drizzles of olive oil to the pan. Continue to stir until the shrimp are fully pink and curled, which should take another 5 7minutes total.
- 5. Combine : All Ingredients:** Add the cooked and drained spaghetti to the skillet with the shrimp. Add your desired seasonings: Italian seasoning, fresh ground pepper, red pepper flakes, and salt. Pour in about 1/4 cup of the reserved pasta water.
- 6. Toss and : Finish:** Using tongs, toss all the ingredients together in the skillet until the pasta is coated in the garlic butter sauce and all the seasonings are incorporated. Add more pasta water a little at a time until the spaghetti is no longer dry but not swimming in liquid either. Keep tossing and cooking for a minute or two until everything is hot.

7. ~~Serve:~~ Transfer the garlic shrimp spaghetti to plates and serve immediately while it's still piping hot.

SWAPS & NOTES

Shrimp : The recipe calls for medium shrimp, which are a great size.

However, you can use any size you have on hand.

Just be sure to adjust the cooking time; smaller shrimp will cook faster, and larger shrimp may need an extra minute or two.

Pasta : Spaghetti is a classic choice, but this recipe works wonderfully with other types of pasta as well.

TIPS FOR SUCCESS

Don't Overcook the Shrimp : Shrimp cooks very quickly.

You want it to be tender and juicy, not rubbery.

Cook just until it turns pink and curls into a C-shape.

Save the Pasta Water : This is a crucial step for a restaurant-quality sauce.

