

Creamy Garlic Butter Shrimp Pasta: Your New Go-To 30-Minute Meal

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30 min

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INGREDIENTS

1 lb linguine or spaghetti
1 lb shrimp, peeled and deveined
4 tbsp butter
4 cloves garlic, minced
1/2 cup heavy cream (or light cream for a lighter dish)
1/4 cup grated Parmesan cheese
2 tbsp chopped fresh parsley
Salt and black pepper to taste

Swaps & Notes:

Shrimp: You can use fresh or frozen shrimp. If using frozen, make sure to thaw and pat them dry completely before cooking to ensure a good sear.

Pasta: Any long pasta, such as fettuccine or angel hair, would work wonderfully. Short pasta like penne or rotini would also be a good choice.

Cream: For a slightly lighter sauce, you can use half-and-half, but the heavy cream will give you the richest, most decadent result.

Cheese: Freshly grated Parmesan cheese is a must for the best results. Pre-grated cheese often has anti-caking agents that can make the sauce a bit gritty.

Add-ins: Feel free to add some veggies! A handful of fresh spinach, some sautéed mushrooms, or a cup of frozen peas would all be delicious additions.

DIRECTIONS

- 1. Cook the : Pasta:** Bring a large pot of generously salted water to a boil. Add the pasta and cook according to the package directions until it's perfectly al dente. Before you drain the pasta, be sure to reserve about 1/2 cup of the starchy pasta water.
- 2. Sauté the Shrimp:** While the pasta is cooking, melt the butter in a large skillet over medium heat. Add the minced garlic and cook for about 1 minute, or until it becomes fragrant. Be careful not to let the garlic brown or burn.
- 3. Cook the : Shrimp:** Add the peeled and deveined shrimp to the skillet in a single layer. Cook for 2-3 minutes per side, or until the shrimp are pink and cooked through. Season with a pinch of salt and pepper.
- 4. Create the : Sauce:** Reduce the heat to low. Pour in the heavy cream and stir in the grated Parmesan cheese. Season with more salt and black pepper to taste. Let the sauce simmer gently for a couple of minutes to thicken slightly.
- 5. Combine:** Add the cooked and drained pasta directly into the skillet with the shrimp and sauce. Use tongs to toss everything together until the pasta is fully coated. If the sauce seems too thick, add a tablespoon or two of the reserved pasta water to reach your desired creamy consistency.
- 6. Garnish and : Serve:** Stir in the fresh chopped parsley. Serve the pasta immediately, with an extra sprinkle of Parmesan cheese on top if you wish.

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TIPS FOR SUCCESS

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

As soon as they turn pink and opaque, they are done.

Overcooking them will make them rubbery.

Reserved Pasta Water is Key: The starchy pasta water is a secret weapon in this recipe.

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Original recipe: <https://chefmaniac.com/creamy-garlic-butter-shrimp-pasta-your-new-go-to-30-minute-meal/>