

Creamy Shrimp Linguine Explosion - The Ultimate Weeknight Pasta Showstopper

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TIME
30 min

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INGREDIENTS

Pasta & Shrimp:

12 oz linguine
1 lb large shrimp, peeled & deveined
2 tbsp olive oil
Salt and freshly cracked black pepper
Red pepper flakes (to taste)

Creamy Garlic Sauce:

4 tbsp butter
4 cloves garlic, minced
1 cup heavy cream
½ cup freshly grated Parmesan
¼ cup reserved pasta water
Juice of ½ lemon
Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1.** Boil the Pasta: Bring a large pot of salted water to a boil. Cook linguine until al dente according to package directions.
- 2.** Before draining, reserve ¼ cup of pasta water. Drain the rest and set pasta aside.
- 3.** Cook the Shrimp: Heat olive oil in a large skillet over medium-high heat.
- 4.** Season shrimp with salt, pepper, and red pepper flakes. Sauté for 1-2 minutes per side until pink and just cooked through.
- 5.** Remove shrimp from the pan and set aside.
- 6.** Make the Garlic Cream Sauce: In the same skillet, melt butter over medium heat. Add minced garlic and stir for about 30 seconds-just until fragrant (don't brown it).
- 7.** Pour in heavy cream and let it gently simmer until slightly thickened, about 3-4 minutes.
- 8.** Stir in : Parmesan until melted and smooth.
- 9.** Create That Silky Finish: Add reserved pasta water and lemon juice. Stir until the sauce becomes glossy and coats the back of a spoon.
- 10.** Bring It All Together: Add linguine and shrimp back into the skillet. Toss thoroughly until every strand is coated in that luscious sauce.
- 11.** Sprinkle with fresh parsley and extra cracked black pepper. Serve immediately-HOT and twirl-ready.

SWAPS & NOTES

Shrimp size: Large or jumbo shrimp work best for that juicy bite.

Parmesan: Freshly grated melts smoother than pre-shredded.

Lemon juice: Don't skip it-it brightens the richness beautifully.

Add-ins: Spinach, sun-dried tomatoes, or mushrooms slide right in.

TIPS FOR SUCCESS

They cook fast and can turn rubbery if left too long.

High heat can cause cream to separate.

The sauce thickens as it clings to the pasta.

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Original recipe: <https://chefmaniac.com/creamy-shrimp-linguine-explosion-the-ultimate-weeknight-pasta-showstopper/>