

## 20-Minute Pesto Spaghetti with Shrimp and Poached Egg

Pesto Spaghetti with Poached Egg, Avocado and Shrimp

**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

Main Ingredients:

1 cup cooked spaghetti tossed in pesto sauce

1 poached egg

4-5 shrimp, peeled and deveined

1/2 avocado, sliced

Garnish:

2 tablespoons grated parmesan cheese

1 tablespoon chopped parsley

Salt to taste

Black pepper to taste

### DIRECTIONS

1. **Cook the Spaghetti:** Cook the spaghetti according to the package instructions until al dente.
2. Drain and immediately toss the pasta with pesto sauce until evenly coated.
3. Set aside.
4. **Poach the Egg:** Bring a pot of water to a gentle simmer.
5. Crack the egg into a small bowl, then carefully slide it into the water.
6. Cook for about 3 minutes, until the white is set but the yolk remains soft and runny.
7. Remove with a slotted spoon and set aside.
8. **Sear the Shrimp:** Heat a skillet over medium heat.
9. Add the shrimp and cook for 1-2 minutes per side until pink, lightly golden, and fully cooked.
10. Season lightly with salt and black pepper.
11. **Assemble the Dish:** Place the pesto spaghetti into a serving bowl.
12. Top with the seared shrimp, sliced avocado, and the poached egg.
13. **Add the Finishing Touches:** Sprinkle the dish with grated parmesan cheese and chopped parsley.
14. Season with salt and black pepper to taste.
15. Serve immediately while warm.

### SWAPS & NOTES

You can easily adjust this recipe depending on what you have available.

**Pasta options** While spaghetti works perfectly, you can also use linguine, fettuccine, or even penne.

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

Original recipe: <https://chefmaniac.com/20-minute-pesto-spaghetti-with-shrimp-and-poached-egg/>

**Pesto variations** Traditional basil pesto is ideal, but spinach pesto or kale pesto also work well.

**Protein swaps** If shrimp isn't available, grilled chicken or seared scallops make excellent alternatives.