

Garlic Butter Salmon & Shrimp with Creamy Spinach Linguine for a Restaurant-Style Dinner at Home

1/2 pound shrimp, peeled and deveined



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You will need
2 salmon fillets
1/2 lb shrimp, peeled & deveined
8 oz linguine

TIME
4 to 5 min

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INGREDIENTS

2 salmon fillets
1/2 pound shrimp, peeled and deveined
8 ounces linguine
3 tablespoons butter
1 tablespoon olive oil
4 cloves garlic, minced
1 cup heavy cream
1/2 cup Parmesan cheese
2 cups fresh spinach, chopped
Optional pantry basics:
Salt, to taste
Black pepper, to taste
Red pepper flakes, optional
Fresh parsley or extra Parmesan, for serving

DIRECTIONS

1. Bring a large pot of salted water to a boil and cook the linguine according to package directions until al dente. Reserve a little pasta water, then drain and set aside.
2. Season the salmon fillets and shrimp lightly with salt and black pepper.
3. In a large skillet, heat the olive oil and 1 tablespoon of butter over medium heat.
4. Add the salmon fillets and cook until golden on both sides and cooked through, about 4 to 5 minutes per side depending on thickness. Remove and set aside.
5. In the same skillet, add the shrimp and cook for 1 to 2 minutes per side until pink and just cooked through. Remove and set aside with the salmon.
6. Lower the heat slightly and add the remaining butter to the skillet.
7. Stir in the minced garlic and cook for about 30 seconds, just until fragrant.
8. Pour in the heavy cream and stir gently, scraping up any flavorful bits from the pan.
9. Add the : Parmesan cheese and whisk or stir until the sauce is smooth.
10. Fold in the chopped spinach and cook until wilted.
11. Add the cooked linguine to the skillet and toss until evenly coated in the sauce. Add a splash of reserved pasta water if needed to loosen it.
12. Return the shrimp to the pan and nestle the salmon on top, or flake the salmon into large pieces and gently

fold it in.

13. Serve hot with extra : Parmesan, parsley, or a pinch of red pepper flakes if desired.

SWAPS & NOTES

Linguine is a great fit for this recipe because it holds onto creamy sauce beautifully, but fettuccine or spaghetti would also work well.

Fresh spinach wilts quickly into the sauce and adds nice color, though baby spinach can be used just as easily.

If you want a slightly lighter version, you can reduce the cream a bit and add a splash of pasta water to help loosen the sauce.

Freshly grated Parmesan will melt more smoothly than pre-shredded cheese, so it is worth using if you can.

TIPS FOR SUCCESS

Salmon should stay moist and flaky, and shrimp only need a few minutes total.

Pulling them from the pan at the right moment makes a huge difference in the final dish.

Cook the pasta just to al dente because it will spend another minute or two in the sauce.

That keeps it from becoming too soft by the time you serve.

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