

## Garlic Shrimp Penne with Provolone Cream Sauce: A Decadent Dinner Delight

Why You'll Love This Recipe



**TIME**  
**30 min**

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### INGREDIENTS

1 pound shrimp (peeled & deveined) ?

1/2 pound penne pasta ?

1 cup heavy cream ?

1/2 cup provolone cheese (shredded) ?

2 cloves garlic (minced) ?

1 tablespoon butter ?

Salt & pepper (to taste) ?

How to Make Garlic Shrimp Penne:

**Cook the Pasta:** Boil penne in salted water until al dente, following the package instructions.

Drain the pasta, reserving a small cup of pasta water, and set aside.

**SautØ the Shrimp:** In a large skillet, melt the butter over medium heat.

Add the minced garlic and cook until fragrant, about 1 minute.

Toss in the shrimp and sautØ until they turn pink and opaque, about 2-3 minutes per side. Remove the shrimp and set aside.

**Prepare the Provolone Cream Sauce:** In the same skillet, pour in the heavy cream and bring to a gentle simmer.

Gradually stir in the shredded provolone cheese, whisking until the sauce is smooth and creamy.

**Combine & Serve:** Return the shrimp to the skillet, then add the cooked penne pasta. Toss everything together until the pasta and shrimp are coated in the creamy sauce.

Season with salt and pepper to taste. Add a splash of reserved pasta water if the sauce needs thinning.

Garnish and Enjoy: Serve warm, garnished with freshly grated parmesan or chopped parsley for an extra touch.

Pro Tips for Perfect Garlic Shrimp Penne:

Choose Fresh Shrimp: Opt for fresh or thawed shrimp for the best flavor and texture.

Upgrade the Cheese: Mix in other cheeses like mozzarella or parmesan for a unique twist.

Customize Your Sauce: Add a pinch of red pepper flakes for a spicy kick or a splash of white wine for a sophisticated touch.

## DIRECTIONS

1. Cook the : Pasta: Boil penne in salted water until al dente, following the package instructions.
2. Drain the pasta, reserving a small cup of pasta water, and set aside.
3. SautØ the Shrimp: In a large skillet, melt the butter over medium heat.
4. Add the minced garlic and cook until fragrant, about 1 minute.
5. Toss in the shrimp and sautØ until they turn pink and opaque, about 2-3 minutes per side. Remove the shrimp and set aside.
6. Prepare the : Provolone Cream Sauce: In the same skillet, pour in the heavy cream and bring to a gentle simmer.
7. Gradually stir in the shredded provolone cheese, whisking until the sauce is smooth and creamy.
8. Combine & : Serve: Return the shrimp to the skillet, then add the cooked penne pasta. Toss everything together until the pasta and shrimp are coated in the creamy sauce.
9. Season with salt and pepper to taste. Add a splash of reserved pasta water if the sauce needs thinning.
10. Garnish and : Enjoy: Serve warm, garnished with freshly grated parmesan or chopped parsley for an extra touch.
11. Pro Tips for Perfect Garlic Shrimp Penne: Choose Fresh Shrimp: Opt for fresh or thawed shrimp for the best flavor and texture.
12. Upgrade the : Cheese: Mix in other cheeses like mozzarella or parmesan for a unique twist.

13. Customize : Your Sauce: Add a pinch of red pepper flakes for a spicy kick or a splash of white wine for a sophisticated touch.
14. This : Garlic Shrimp Penne in Provolone Cream Sauce is a one-pan wonder that will elevate your dinner game with minimal effort. Creamy, cheesy, and loaded with garlicky shrimp goodness, it's the kind of recipe you'll keep coming back to.
15. For more mouthwatering recipes like this, check out [iwuvcooking.com](https://iwuvcooking.com) and share your creations with friends and family!

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