

## This Lemon Garlic Shrimp Pasta Is Date-Night Perfect

Lemon Garlic Shrimp Pasta: A Date-Night Delight



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 8 oz linguine or spaghetti
- 1 lb large shrimp, peeled and deveined
- 4 cloves garlic, minced
- 1/4 cup olive oil
- 1 lemon, juiced and zested
- 1/4 tsp red pepper flakes (optional)
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

### DIRECTIONS

- Cook the Pasta:** In a large pot of salted boiling water, cook the linguine or spaghetti according to package instructions until al dente. Reserve 1/2 cup of pasta water, then drain the pasta and set aside.
- Sauté the Shrimp:** In a large skillet, heat the olive oil over medium heat. Add the minced garlic and sauté for about 30 seconds until fragrant. Be careful not to burn the garlic!
- Add the Shrimp:** Add the shrimp to the skillet, season with salt, pepper, and red pepper flakes if using. Cook for 2-3 minutes on each side until the shrimp turn pink and opaque.
- Combine:** Add the cooked pasta to the skillet along with the lemon juice and zest. Toss everything together, adding reserved pasta water as needed to create a light sauce. Adjust seasoning to taste.
- Garnish and Serve:** Remove from heat, garnish with fresh parsley, and serve immediately. Enjoy your delicious Lemon Garlic Shrimp Pasta!

### TIPS FOR SUCCESS

**Use Fresh Ingredients:** Fresh shrimp and real lemons make a significant difference in flavor.

If possible, buy shrimp from a local fish market.

**Don't Overcook the Shrimp:** Shrimp cook quickly, so keep an eye on them.

Overcooked shrimp can become rubbery.

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

Original recipe: <https://chefmaniac.com/this-lemon-garlic-shrimp-pasta-is-date-night-perfect/>