

Pasta with Basil, Diced Tomatoes, Shrimp, and Seasoned White Sauce:

Ingredients:

- 8 ounces of your favorite pasta (such as linguine or spaghetti)
- 1 pound large shrimp, peeled and deveined
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 2 cups diced tomatoes (canned or fresh)
- 1/2 cup fresh basil leaves, chopped
- 1/4 teaspoon red pepper flakes (adjust to your preferred level of spiciness)
- Salt and black pepper to taste

For the Seasoned White Sauce:

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 cup milk
- 1/4 cup heavy cream
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- Salt and black pepper to taste
- Grated Parmesan cheese for garnish (optional)
- Lemon wedges for serving (optional)

Instructions:

1. Cook the pasta: Bring a large pot of salted water to a boil. Cook the pasta according to the package instructions until al dente. Drain and set aside.
2. Season and cook the shrimp: In a bowl, season the shrimp with a pinch of salt and black pepper. In a large skillet, heat the olive oil over medium-high heat. Add the minced garlic and sauté for about 1-2 minutes until fragrant. Add the seasoned shrimp and cook for 1-2 minutes per side until they turn pink and opaque. Remove the shrimp from the skillet and set aside.
3. Make the seasoned white sauce: In the same skillet, melt the butter over medium heat. Stir in the all-purpose flour and cook for about 1-2 minutes until it forms a roux. Gradually whisk in the milk and heavy cream, and continue to whisk until the sauce thickens. Stir in dried oregano, dried basil, salt, and black pepper. Let it simmer for a few minutes until it thickens further.

4. Combine pasta, shrimp, and sauce: Add the cooked pasta and diced tomatoes to the skillet with the seasoned white sauce. Toss to combine. Return the cooked shrimp to the skillet and gently mix.
5. Serve: Garnish with chopped fresh basil and optionally, grated Parmesan cheese. Serve with lemon wedges for a bright and zesty touch.

Enjoy your Pasta with Basil, Diced Tomatoes, Shrimp, and Seasoned White Sauce, a delightful and flavorful dish!