



Pesto Cream Sauce



This absolutely combines the best ingredients to create a rich, velvety pesto sauce. It's sinfully delicious!

By rosiella

Prep: 30 mins

Cook: 20 mins

Total: 50 mins

Servings: 8

Yield: 8 servings



Ingredients

1 (16 ounce) package linguine pasta

2 tablespoons olive oil

1 small onion, chopped

8 cloves garlic, sliced

½ cup butter

2 tablespoons all-purpose flour

2 cups milk

1 pinch salt

1 pinch pepper

1 ½ cups grated Romano cheese

1 cup prepared basil pesto

1 pound cooked shrimp, peeled and deveined

20 mushrooms, chopped

3 roma (plum) tomato, diced

Directions

Step 1

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Step 2

Heat olive oil in a large skillet over medium heat. Saute onion until tender and translucent. Stir in garlic and butter, and saute until garlic is soft and fragrant, about 1 minute. Dissolve flour in milk, then stir in. Season with salt and pepper, and simmer 4 minutes, stirring constantly. Add cheese, and stir until melted. Stir in pesto. Add shrimp, mushrooms and tomatoes. Cook 4 minutes, or until heated through. Toss with pasta until evenly coated.

Nutrition Facts

Per Serving: 677 calories; protein 33.6g; carbohydrates 52.2g; fat 38.3g; cholesterol 154.9mg; sodium 738.2mg.