

# Creamy Tomato Garlic Butter Shrimp

Linguini pasta gets a delicious make over with this 15-Minute Creamy Tomato Garlic Butter Shrimp! A quick and easy flavourful dinner in minutes!

Servings: 4    Author: Karina - Cafe Delites

## Ingredients

- 10 ounces | 300 g dry weight linguini (or any pasta)
- 1 medium yellow onion diced
- 2 tablespoons butter (or olive oil)
- 6 garlic cloves , minced
- 1 pound | 500 g raw jumbo shrimp (prawns), peeled and deveined
- 2 teaspoons dried basil
- 1 teaspoon salt , divided
- 1 x 14-ounce | 400 g bottle passata or marinara sauce
- half a chicken bullion cube , crushed (or 1 teaspoon stock powder)
- 2 tablespoons fresh chopped parsley
- 1 teaspoon freshly-ground black pepper , divided
- pinch of granulated sugar
- 2/3 cup milk (or half and half or heavy cream)
- grated Parmesan cheese , to serve
- extra fresh chopped parsley , to serve

## Instructions

1. Cook pasta al dente according to package instructions. Drain and set aside. (While pasta is boiling, prepare shrimp sauce.)
2. Heat the butter in a large skillet or pan over medium heat. Add the onion and fry until transparent. Stir in the garlic and fry until fragrant (about 30 seconds), then add in the shrimp with the basil and 1/2 teaspoon salt. Sauté shrimp for 2 minutes on one side; flip and continue to sauté on the other side for a further minute.
3. Quickly add in the sauce, crushed bullion (or stock powder), parsley, pepper sugar and remaining salt. Allow the sauce to heat through for another minute before adding the milk (or cream). Continue cooking for a further minute or until the shrimp are cooked through.
4. Once the pasta is cooked and drained, stir it through the creamy tomato sauce; toss until combined. Season with extra salt if desired.



4.89 from 18 votes