




Lemon Garlic Shrimp Pasta



 15 min

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 4 Servings

INGREDIENTS

- ☐ Linguine (250 g)
- ☐ Olive Oil (2 tbsp)
- ☐ Unsalted Butter (8 tbsp)
- ☐ Garlic (4 cloves)
- ☐ Red Pepper Flakes (1 tsp)
- ☐ Shrimp (500 g)
- ☐ Dried Oregano (1 tsp)
- ☐ Baby Spinach (4 cups)
- ☐ Parmesan Cheese (1/4 cup)
- ☐ Parsley (2 tbsp)
- ☐ Lemon Juice (1 tbsp)
- ☐ Pepper (1 tsp)
- ☐ Salt (1 tsp)

PREPARATION

Mince the garlic, grate the parmesan cheese, and chop the parsley.

COOKING

- ① In a large pot, boil water and add pasta. Cook until al dente. Drain and set the pasta aside.
- ② In a pan, heat olive oil and 2 tbsp of butter. Add garlic and crushed red pepper, cook until fragrant.
- ③ Toss in shrimp, add salt and pepper, to taste, and stir until shrimp start to turn pink, but are not fully cooked.
- ④ Add oregano and spinach, cook until wilted.
- ⑤ Return cooked pasta to the pot, add remaining butter, parmesan, and parsley. Stir until well mixed and the butter is melted.
- ⑥ When the shrimp are cooked, add lemon juice, mix once more, then serve while hot.

