

Garlic Butter Shrimp Pasta

INGREDIENTS

4 tbsp. butter
1 lb. shrimp
kosher salt
Freshly ground black pepper
4 cloves garlic, minced
3/4 c. dry white wine
Juice of 1/2 lemon
pinch of crushed red pepper flakes
3/4 c. grated Parmesan, plus more for garnish
1 tbsp. Freshly Chopped Parsley
12 oz. cooked angel hair

DIRECTIONS

In a large skillet over medium heat, melt 1 tablespoon butter. Add shrimp and season with salt and pepper. Cook until pink, 2 minutes per side. Transfer to a plate.

In the same skillet, add remaining butter and garlic. Cook until fragrant, 1 minute. Add wine, lemon juice, and crushed red pepper flakes and simmer 2 minutes, then add Parmesan and parsley and let cook 2 minutes more. Add cooked angel hair and shrimp and toss until completely combined. Garnish with Parmesan.

PIN IT FOR LATER: