

Garlic Shrimp Pasta

Ingredients:

6 -8 garlic cloves, according to personal taste, minced
1 lb spaghetti noodles (more or less, depending on family size)
olive oil (3 drizzles)
1/4 cup butter
1 lb medium shrimp, deveined and tails removed
herbs (according to taste)

fresh ground pepper
red pepper flakes
salt
italian seasoning

Directions:

Boil pasta in water till tender, save 1 cup of pasta water for use later.

I always put some oil, salt, and fresh herbs in with my pasta when I boil it. Drain and set aside when done.

While pasta is boiling, wash shrimp.

Melt butter over medium heat. Add shrimp.

Let cook till a little pink and starting to curl. Then add garlic.

Cook 5-7 min., add oil. Continue to stir till shrimp is pink and curled.

Add pasta to skillet. Add seasonings. Add just enough saved pasta water till it is not dry but not swimming in liquid either.

Depending on amount of pasta this requires 1/2 the cup or all of it. Start with adding 1/4 of it then work up from there.

Enjoy.