

# Garlic Shrimp Pasta

## INGREDIENTS

1 pound uncooked large shrimp, peeled and deveined

5 garlic cloves, minced

1/2 teaspoon salt

1/4 teaspoon cayenne pepper

1/2 cup butter

3 tablespoons lime juice

1 tablespoon minced fresh parsley

1 lb Hot cooked pasta

### **Flavored butter “finishing” sauce**

2 tablespoons butter

1/2 tablespoon feta cheese crumbled

1 clove of garlic minced

1/2 tablespoon chopped parsley

1 teaspoon olive oil

## INSTRUCTIONS

In a blender or food processor, combine all ingredients for the flavored butter finishing sauce and pulse until well combined.

If you don't feel like pulling out a machine for this, just

whisk well in a small bowl until incorporated.

The softer the butter the easier this will be. Set aside.

While pasta is boiling, start your shrimp.

In a large skillet, saute the shrimp, garlic, salt, and cayenne in

butter until the shrimp turn pink, about 5 minutes ( DO NOT OVERCOOK! The shrimp will become rubbery and tasteless. turn off the heat once they become pink).

Once shrimp are cooked add the flavored butter, coat shrimp.

Next, stir in lime juice and parsley. Serve with pasta. (or toss together with pasta)