

Garlic Shrimp Pasta

Ingredients:

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

Directions:

1 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.
2 While pasta is boiling, wash shrimp.
3 Melt butter over medium heat. Add shrimp.
4 Let cook till a little pink and starting to curl. Then add garlic

5 Cook 5-7 min., add oil. Continue to stir till shrimp is pink and curled.
6 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.
7 Keep tossing all ingredients around in skillet till all is incorporated and hot. *Enjoy!*

source : Allrecipes.com