Shrimp Linguine (a different spin)

Shrimp Linguine:

1 lb. of cooked large shrimp (thawed and tails removed)
2 T. butter
3 cloves of garlic, minced
1 (14.5 oz.) can of diced tomatoes (I bought the tomatoes with basil, garlic & oregano)
pinch of crushed red pepper
salt and pepper
2 t. light brown sugar
1 c. of half and half (plus a splash more)
3 T. fresh parsley or 1 t. dried parsley
1/4 c. (heaping) of freshly grated Parmesan cheese (plus extra cheese for topping)
8 oz. cooked linguine

How to make it:

it:at the butter in a large skillet over medium heat. Add garlic and saute for 2-3 minutes until fragrant.minced garlic (I may have added more than called for).
Next add the canned tomatoes.
I broke up the tomatoes in a mini food processor before adding them, I’m not a fan a big chunks of tomato. You can omit this step or if you’re not a fan you can keep this step. I thought it looked liked a better finished product also, if you’re going on eye appeal.
Add the crushed red pepper, a pinch or two of salt and the

brown sugar. Cook for about 5 minutes.
Next add the half and half and don’t forget that extra splash ???? Add the parsley also. Bring to a slow boil and then immediately turn heat down to medium-low. Cook for 5-10 minutes, stirring occasionally until mixture reduces by a third.
While this is reducing, cook your linguine according to package directions.

Lastly, add the shrimp, parmesan cheese and a little freshly ground black pepper. Cover and simmer for about 3 minutes until shrimp are heated through and the cheese is melted.
Add the linguine and simmer another 3-4 minutes.
Serve immediately and top with some more parmesan cheese and fresh cracked pepper. Enjoy!!