

Shrimp and Mushroom Linguine with Creamy Cheese Herb Sauce

Do you feel like having a fancy meal? You should try this shrimp and mushroom linguine with creamy cheese herb sauce. You will feel like if you are in a 5 stars restaurant! Check it out.

You'll Need:

- 1 (8 ounce) package of linguine pasta.
- 2 tbsps of butter.
- $\frac{1}{2}$ pound of sliced fresh mushrooms.
- $\frac{1}{2}$ cup of butter.
- 2 minced cloves of garlic.
- 1 package of cream cheese.
- 2 tbsps of chopped fresh parsley.
- $\frac{3}{4}$ tsp of dried basil.
- $\frac{2}{3}$ cup of boiling water.
- $\frac{1}{2}$ pound of cooked shrimp.

How to:

Cook the linguine pasta in a boiling pot of lightly salted water for 7 minutes and drain.

In a large skillet over medium high heat, melt 2 tbsps of butter and cook the mushrooms until tender and place them in a plate.

Add $\frac{1}{2}$ cup of butter and minced garlic to the saucepan, once melted add in the cream cheese while stirring constantly. Mix in the parsley and basil and simmer for 5 minutes.

Add the boiling water to the sauce gradually until it's smooth then mix in the shrimp and mushrooms. Heat for 1 to 2 minutes.

Toss linguine with shrimp sauce and Voila!

Easy, peasy and creamy! I can have this salad all day and I won't get tired of it! I serve this aside with a nice cold salad. Give it a shot and let me know what you think.