



## Easy Lemon Garlic Shrimp Pasta

By Crystal Baldwin

### Ingredients

- 1-pound large shrimp or use left-over shrimp cocktail
- 1 Package dried or fresh linguini (can substitute spaghetti)
- 1/2 stick unsalted butter
- 1/4 cup olive oil
- 1 large lemon - juice and zest
- 2-3 Tablespoons fresh parsley minced (or 1 tablespoon dried)
- 3 cloves garlic sliced
- 1 cup pasta water reserved
- 1/4 teaspoon black pepper
- 1/8 teaspoon crushed red pepper flakes
- 1 teaspoon kosher salt
- Baby spinach optional
- ½ Cup Parmesan Cheese to serve, plus a sprinkle to each plate
- 2 tablespoons extra virgin olive oil to drizzle on finished plate

### Instructions

- In a large pot, cook your pasta according to directions with a little olive oil to coat the pasta, drain, reserving 1 cup of pasta water and set aside.
- Using the same pan, heat olive oil and 3 tablespoons of butter. Add the garlic and red pepper flakes and cook until fragrant about 1-2 minutes, stirring.
- Add the shrimp, salt, and pepper to taste and reserved pasta water as needed. Cook until the shrimp starts to turn pink. If using left over shrimp, skip this step (see next step). Add spinach if using and cook until wilted.
- If using left-over shrimp, run hot water over shrimp to warm, drain just before adding to the pasta.
- Add the pasta back to the pot with the remaining butter, parmesan, and parsley. Stir until mixed and the butter is melted.
- Add the lemon juice & zest and toss before serving. Serve immediately!