



Pasta



# Cooper® Cheesy Shrimp Pasta



SHRED



Serves: 6



Prep Time: 10 min



Cook Time: 25 min



Total Time: 35 min

## Ingredients

- 1 16-ounce box angel hair pasta
- 1/4 cup olive oil
- 1 pound medium shrimp, peeled and deveined\*
- 4 cloves garlic, minced
- Salt and pepper to taste
- 1/2 cup basil leaves, chopped
- 3/4 cup heavy whipping cream
- 1/2 cup Cooper® Sharp White or Yellow cheese, shredded

## Directions

1. Bring a large pot of salted water to boil and cook the pasta until tender. Drain and set aside.
2. In a large skillet, heat the olive oil over medium-high heat. Add the shrimp, garlic, salt, and pepper. Stir frequently until the shrimp is cooked. Add basil and cook for 2 more minutes, stirring constantly.
3. Add the heavy cream to the pan and bring to a boil. Reduce heat to a simmer.
4. Add 1/4 cup of shredded Cooper® Sharp cheese and the cooked pasta and toss together until all ingredients are coated.
5. Transfer your cheesy, shrimpy pasta to a plate or bowl, sprinkle with the remaining Cooper® Sharp and dig in!
6. Want to really make it yours? Try substituting your favorite pasta, swapping out the chicken for the shrimp, or adding chopped tomatoes to the finished dish.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.