

Lemon Garlic Parmesan Shrimp Pasta

Ingredients:

8 ounces Linguine Pasta
2 Tablespoons olive oil
6 Tablespoons butter
4 cloves garlic, minced
1 teaspoon red pepper flakes
1¼ pound large shrimp
salt and pepper to taste
1 teaspoon italian seasoning
4 cups baby spinach
½ cup parmesan cheese
2 Tablespoons parsley, chopped
1 Tablespoon lemon juice

Directions:

In a large pot cook the pasta in boiling water according to package directions. Drain and set aside.

Using the same pan, heat olive oil and 2 Tablespoons of butter. Add the garlic and red pepper flakes and cook until fragrant.

Add the shrimp and salt and pepper to taste. Cook until the shrimp start to turn pink. Add italian seasoning and spinach and cook until wilted.

Add the pasta back to the pot with the remaining butter, parmesan, and parsley. Still until mixed and butter is melted.

Add the lemon juice before serving and serve while hot.

“Life is an Adventure, Drink Wine!”

2525 Mitchell Ranch Way ~ Paso Robles, CA 93446 t.805.239.8555 ~ f.805.239.2525 www.mitchella.com