



Pasta with Shrimp



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Introduction

This delightful shrimp pasta recipe combines fresh ingredients and bold flavors, creating a dish that is both quick and satisfying. Perfect for a weeknight dinner or a special occasion, it showcases the deliciousness of shrimp paired with a creamy sauce and al dente pasta.

Detailed Ingredients with measures

- Pasta (spaghetti or linguine) - 250 grams
- Shrimp (peeled and deveined) - 300 grams
- Olive oil - 2 tablespoons
- Garlic - 3 cloves, minced
- Cherry tomatoes - 200 grams, halved
- Heavy cream - 200 milliliters
- Parmesan cheese - 50 grams, grated
- Fresh basil - a handful, chopped
- Salt and pepper - to taste
- Lemon juice - 1 tablespoon

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 30 minutes

Yield: 2 servings

This shrimp pasta dish is not only delicious but also easy to prepare, making it an excellent choice for any pasta lover looking for a flavorful meal. Enjoy your cooking!



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Detailed Directions and Instructions

Prepare the Ingredients

Start by gathering all the ingredients you need for the pasta with shrimp recipe. Ensure that the shrimp are cleaned and deveined, and that the pasta is measured according to your preference.

Cook the Pasta

In a large pot, bring salted water to a boil. Add the pasta and cook according to the package instructions until al dente. Once cooked, reserve a cup of pasta water, then drain the rest and set aside.

Sauté the Shrimp

In a large skillet, heat olive oil over medium-high heat. When the oil is hot, add the shrimp. Sauté the shrimp for about 2-3 minutes on each side until they turn pink and are cooked through.

See also [Spicy Sriracha Ranch Dip](#)

Add Garlic and Seasoning

Add minced garlic to the skillet with the shrimp. Sauté for an additional minute until the garlic is fragrant, being careful not to let it burn. Season the mixture with salt, pepper, and chili flakes if desired.

Combine with Pasta

Reduce the heat to medium and add the cooked pasta to the skillet with the shrimp. Toss everything together to combine. If the mixture is too dry, gradually add a bit of the reserved pasta water until you reach your desired consistency.

Add Fresh Herbs and Serve

Finally, stir in chopped parsley or basil for freshness. Taste and adjust seasonings if necessary. Serve the pasta hot, garnished with additional herbs and a sprinkle of Parmesan cheese if desired.

Notes

Cooking Time Variations

Cooking times may vary based on the type of pasta used and the size of the shrimp, so always check for doneness.

Substitutions

Feel free to substitute shrimp with chicken or vegetables for different variations of the dish, adjusting cooking times accordingly.

Storage Recommendations

Leftovers can be stored in an airtight container in the refrigerator for up to 2 days. Reheat gently on the stove to avoid overcooking the shrimp.

Serving Suggestions

This dish pairs well with a side salad or garlic bread for a complete meal experience.



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Cook techniques

Sautéing

Sautéing is a method of cooking food quickly in a small amount of oil or fat over relatively high heat. For this recipe, shrimp are sautéed to achieve a tender texture and rich flavor.

Boiling Pasta

Boiling is a basic cooking technique used to cook pasta. It involves immersing the pasta in rapidly boiling water until it is cooked to the desired level of doneness.

See also [Pork and Kimchi Potstickers Recipe](#)

Seasoning

Proper seasoning is crucial to enhance the flavors of the dish. It involves adding salt, pepper, and other spices at various stages of cooking to ensure that flavors are balanced and pronounced.

Garnishing

Garnishing is the finishing touch that enhances the visual appeal of a dish. Fresh herbs, such as parsley or cilantro, can be used to add color and freshness to the final presentation.

FAQ

Can I use frozen shrimp for this recipe?

Yes, you can use frozen shrimp. Just ensure to thaw them properly

before cooking for the best texture.

What types of pasta work best with shrimp?

Linguine, spaghetti, or fettuccine are great options as they hold sauce well and complement shrimp nicely.

Can I add vegetables to this dish?

Absolutely! Vegetables like bell peppers, zucchini, or spinach can be added for extra flavor and nutrition.

How do I know when the shrimp are done cooking?

Shrimp are done when they turn pink and opaque. Be careful not to overcook them, as they can become tough.

Can I make this dish spicy?

Yes, you can add red pepper flakes or a spicy sauce to increase the heat according to your taste preference.



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Conclusion

The shrimp pasta dish is a delightful blend of flavors and textures, perfect for a quick weeknight dinner or a special occasion. The combination of succulent shrimp, aromatic garlic, and al dente pasta creates a satisfying meal that is both simple and elegant. With its vibrant colors and rich taste, this dish is sure to impress your family and friends.

More recipes suggestions and combination

Seafood Risotto

A creamy and decadent risotto made with various seafood such as mussels, clams, and scallops, providing a rich and savory flavor profile.

See also Chocolate Lava Cake

Pasta Primavera

A light and refreshing pasta dish featuring seasonal vegetables such as bell peppers, zucchini, and cherry tomatoes, tossed in olive oil and garlic.

Garlic Butter Shrimp

A quick and easy shrimp dish sautéed in garlic-infused butter, perfect served over rice or with crusty bread to soak up the delicious sauce.

Lemon Herb Grilled Chicken

Marinated chicken breasts grilled to perfection, served with a side of sautéed vegetables or a fresh salad for a healthy meal.

Creamy Tomato Basil Pasta

A comforting pasta dish with a rich and creamy tomato sauce, finished with fresh basil and parmesan cheese for added flavor.

Spicy Shrimp Tacos

Tacos filled with spicy shrimp, topped with crunchy cabbage and a drizzle of avocado crema, perfect for a fun and flavorful meal.



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