

Garlic Butter Shrimp Pasta

This simple yet delicious Garlic Butter Shrimp Pasta is perfect for a quick weeknight dinner. With just a few ingredients, you can create a flavorful dish that will impress your taste buds.


15 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 100g spaghetti
- 150g shrimp, peeled and deveined
- 2 cloves garlic, minced
- 2 tbsp butter
- 1 tbsp olive oil
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)
- Parmesan cheese, grated (optional)

Steps

- 1 Cook the spaghetti according to package instructions until al dente. Drain and set aside.
- 2 In a large pan, heat the olive oil and butter over medium heat.
- 3 Add the minced garlic and sauté for about 1 minute until fragrant.
- 4 Add the shrimp to the pan, season with salt and pepper, and cook for 2-3 minutes until they turn pink and are cooked through.
- 5 Toss the cooked spaghetti into the pan, mixing well to combine with the garlic butter and shrimp.
- 6 Serve hot, garnished with fresh parsley and grated Parmesan if desired.