

Garlic Butter Shrimp Pasta

A delicious and creamy pasta dish featuring succulent shrimp cooked in a flavorful garlic butter sauce.



Main Dish

20 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 1/2 cup margarine
- 8 large shrimp, peeled and deveined
- 2 cloves garlic, minced
- 1/4 teaspoon red pepper flakes
- Salt and pepper to taste
- 1 cup cooked pasta of your choice
- Fresh parsley for garnish

Steps

- 1 In a pan, melt the margarine over medium heat.
- 2 Add the shrimp, garlic, and red pepper flakes. Season with salt and pepper.
- 3 Cook the shrimp until pink and cooked through.
- 4 Toss in the cooked pasta and stir to coat in the garlic butter sauce.
- 5 Serve hot, garnished with fresh parsley.