

Savory Margarine Shrimp Pasta

Indulge in a creamy and flavorful pasta dish that combines succulent shrimp with a rich margarine sauce.



Main Dish

30 min

Total time

Intermediate

Difficulty

550

kcal / serving

Ingredients

- 1/2 cup margarine
- 8 large shrimp, peeled and deveined
- 1/2 cup heavy cream
- 2 cloves garlic, minced
- Salt and pepper to taste
- 8 oz fettuccine pasta, cooked al dente
- Fresh parsley, chopped (for garnish)

Steps

- 1 In a skillet, melt the margarine over medium heat.
- 2 Add the shrimp and garlic, sauté until the shrimp turn pink.
- 3 Pour in the heavy cream, season with salt and pepper.
- 4 Toss in the cooked pasta, mix well to coat.
- 5 Serve hot, garnished with fresh parsley.