

GARLIC BUTTER PASTA WITH SHRIMP

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COOK TIME: 20mins

SERVES: 4

CALORIES: 507 kcal (PER SERVING)

INGREDIENTS

400 g (14 oz) spaghetti

600 g (1.3 lb) shrimps, peeled and deveined

4 big garlic cloves, finely chopped

60 g (4 tbsp) unsalted butter

3 tbsp olive oil

1 tbsp honey

2 tbsp lemon juice

1/2 tsp smoked paprika

1/4 tsp cayenne pepper

1/2 tsp crushed red pepper flakes, more to taste

2 tbsp chopped parsley

sea salt + black pepper

DIRECTIONS

Cook spaghetti according to package directions.

Pat the shrimps dry. Heat a large skillet over medium heat and add half of the butter. Cook until butter starts to foam, and turns brown. About 2-3 minutes. Turn the heat to high and add shrimps. Season with salt, pepper and smoked paprika. Cook until golden brown about 3 minutes on each side. Add the rest of the butter, olive oil and garlic. Cook for 2 minutes more.

Now stir in the lemon juice, honey, cayenne pepper and red pepper flakes. Garnish with parsley and add spaghetti. Taste and add more salt, pepper and chili flakes if needed. Serve immediately. Enjoy.

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