

Foodnity Recipes

Easy Marry Me Shrimp Pasta Recipe

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz pasta (penne, fettuccine, or linguine)
- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 2 tbsp olive oil
- [ ] 3 cloves garlic, minced
- [ ] 1/2 cup sundried tomatoes, chopped
- [ ] 1 cup heavy cream
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1 tbsp lemon juice
- [ ] Salt and pepper to taste
- [ ] Fresh parsley, chopped (for garnish)

Instructions

1. Cook the pasta according to package instructions until al dente. Reserve 1/2 cup of pasta water, then drain and set aside.
2. In a large skillet, heat olive oil over medium heat. Add the shrimp and cook for 2-3 minutes per side until pink and opaque. Remove shrimp from the skillet and set aside.
3. In the same skillet, add minced garlic and chopped sundried tomatoes. Sauté for 1-2 minutes until fragrant.
4. Pour in the heavy cream and bring to a gentle simmer. Stir in the Parmesan cheese until melted and the sauce thickens slightly.
5. Add the cooked pasta and shrimp back to the skillet. Toss to coat everything in the sauce. If needed, add a splash of reserved pasta water to loosen the sauce.
6. Stir in the lemon juice and season with salt and pepper to taste. Garnish with fresh parsley and extra Parmesan before serving.

Nutrition per serving

550 kcal	28 g	45 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, add a pinch of red pepper flakes.
- Freshly grated Parmesan melts better than pre-grated.
- This dish pairs well with a crisp white wine or a simple side salad.