

Linguine with Shrimp and Garlic Cream Sauce



Recipe courtesy of Food Network

Level: Easy

Total: 25 min

Prep: 10 min

Cook: 15 min

Yield: 2 servings

Ingredients:

12 large shrimp, peeled
8 cloves garlic, unpeeled
2 tablespoons olive oil
1 1/2 cups heavy cream
1/2 cup grated Parmesan, plus more for serving
1/4 cup finely chopped fresh parsley, plus more for serving
Kosher salt and freshly ground black pepper
8 ounces fresh linguine, cooked and drained

Directions:

- 1** Bring 6 cups water to a boil in a large saucepan.
- 2** Using a small paring knife, remove the vein along the back of each shrimp and rinse under running water. Add the garlic to the boiling water and cook for 2 minutes. Add the shrimp to the water with the garlic and cook for 2 to 3 minutes. Drain the shrimp and garlic. Peel and finely chop the garlic.
- 3** Heat the oil in a large skillet over medium heat. Add the garlic and cook for 1 minute. Add the heavy cream and bring to a simmer. Cook, stirring occasionally, until the cream begins to thicken. Stir in the Parmesan, parsley and shrimp. Season with salt and pepper.
- 4** Pour the sauce over the linguine in a large bowl and toss to coat. Garnish with more Parmesan and parsley.

