

Creamy Lemon Shrimp Bucatini

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I know, I post a lot of pasta recipes. But pasta is so versatile you can make a lot of pasta dishes without repeating the same one twice for awhile, besides who doesn't like pasta?

In this creamy, lemon shrimp bucatini recipe large shrimp are covered in a light cream sauce full of Italian flavors, then tossed with bucatini pasta, for a delicious meal everyone loves.

That's not even the best part, the best part, it's a super easy shrimp and pasta recipe, that comes together in less than 30 minutes. Making this pasta recipe perfect for busy week night family meals. and it's fancy enough for Saturday dinner with friends, to show off what a good home chef you are.

3 tips for success with this creamy Lemon Shrimp bucatini recipe

The first tip for success when you make this lemon cream sauce shrimp bucatini is to use good quality large shrimp, and to be sure not to over cook them.

Second, it really doesn't matter what shape pasta you use in this recipe. What matters is not to overcook it. A good rule of thumb is to undercook it by a few minutes. You can ruin a good pasta dish just by overcooking the pasta.

And third don't underestimate the importance of the reserved pasta water. Pasta water is a magical ingredient that binds sauces together. Not only does pasta water add flavor it

thickens the sauce. I always save more than the recipe calls for in case the sauce is to thick.

Lastly please leave me a note, let me know how this recipe worked out for you. I love hearing from you!!!!

Ingredients

- 1 Lb. Bucatini pasta
- 1 Lb. cleaned deveined large shrimp
- 1 cup reserved pasta water
- 1 cup white wine or chicken stock
- 1 cup heavy cream
- 1/2 cup grated parmesan
- 2 cups chopped spinach
- Juice from 2 lemons
- 2 Tbls, butter
- 2 Tbls. olive oil
- 2 Tbls. chopped garlic
- 1/2 small chopped onion
- 2 Tbls. chopped Italian parsley
- salt and pepper to taste

Instructions

1. Cook bucatini according to package directions reserving 1 cup of the water before draining.
2. Meanwhile salt and pepper the shrimp according to your taste.
3. In a large saute pan over medium heat saute the shrimp in the butter and olive oil 2 to 3 minutes per side remove and set aside.
4. In the same pan saute the garlic and onion until tender and just beginning to brown.
5. Deglaze the pan with the chicken stock scraping up the browned bits simmer for 2 to 3 minutes.
6. Add the cream, lemon juice and reserved pasta water,

simmer until sauce thickens about 15 minutes, add the spinach and parmesan cheese last 5 minutes.

7. Return shrimp to sauce just to heat through.
8. Toss pasta with lemon cream shrimp sauce sprinkle with Italian parsley and ENJOY!!!!